



WALTER C. MYERS CO.

MYCO

**BUTCHERS & GROCERS
EQUIPMENT**

311 THIRD AVE. NORTH
MINNEAPOLIS

Rec'd. Oct. ²⁹ 1930



Catalog
No. 30

BACKGROUND

Seventeen years of continuously serving the meat and grocery dealers of the Northwest has given us an opportunity to learn some things about necessary and adequate equipment and supplies for food shops.

Seventeen years of good service — good merchandise at right prices—has earned for us a reputation for fair and square dealing.

Seventeen years ago we had a salesroom 12 x 18 feet and our entire stock could nearly be loaded on a wheel-barrow. Today we occupy a five story building 22 x 130 feet, and are the only butchers supply house in the City of Minneapolis, a city of nearly half a million people.



FOREWORD

We believe our business to be justifiable. We believe Minneapolis and the Northwest has need for a dependable supply house of this kind and we strive continually to make this business a credit to the vicinity and a safe place for you to trade.

Our aim is to carry in stock all fixtures, tools and supplies you regularly need and we are prepared to furnish quickly many items not carried in stock.

We solicit your patronage on a basis of dependable merchandise, right prices and genuine service.

WALTER C. MYERS CO.

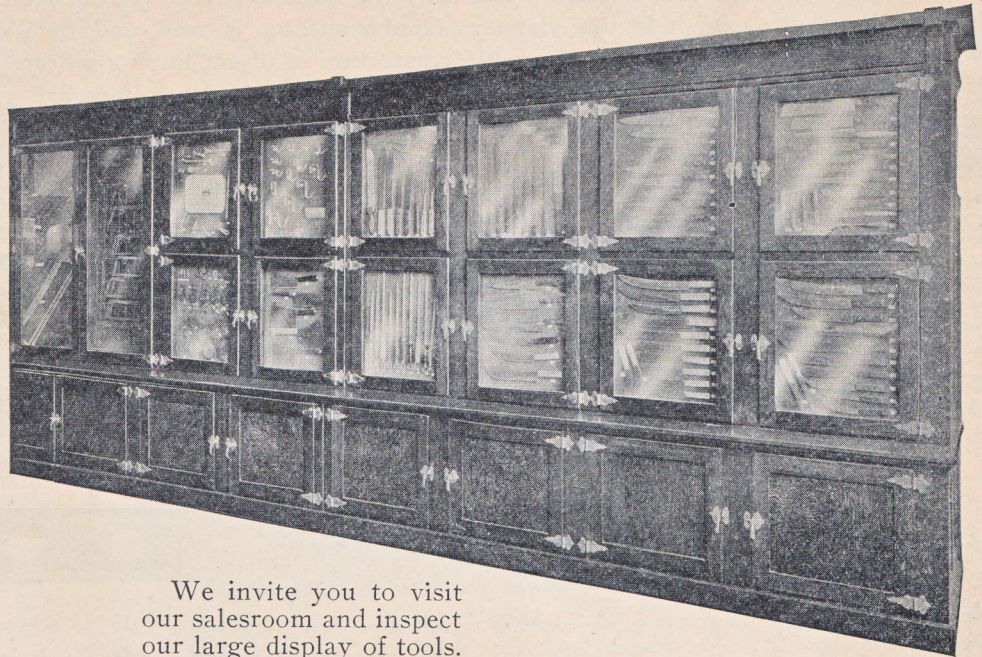


Prices in this catalogue subject to change without notice. Prices are continually changing and it is obvious that we cannot get out a new catalogue like this every month or even every year, but we DO guarantee to give you the RIGHT price AT ALL TIMES.

BUTCHERS' CUTLERY

This cut shows two of our six sections of cutlery and small tool case. It is recognized by those who travel from coast to coast to be the finest case of its kind in the United States. By its use we are able to effectively display our goods and at the same time protect them from dirt and rust.

It is economical from a standpoint of storing many different articles within a given space and so arranged to make stock keeping easy and it speeds up our work wonderfully in waiting on customers who come to our salesroom to make selection of tools.



We invite you to visit our salesroom and inspect our large display of tools.

MYCO Line EIGHT Butchers' Cutlery

Line 8 Myco Cutlery, will measure up to your fullest expectations if you are looking for the best domestic cutlery made.

The Manufacturers tell us that Line 8 is as far advanced over the ordinary class of knives as the modern Line 8 automobile is over the average car.

High grade steel of special formula, long experience in the art of tempering, coupled with its perfect balance and fine finish make this one of the best if not the best line of cutlery made in the United States. Polished genuine ebony handle, three large brass rivets.



Line 8 Myco Cimenter Steak Knife

10"	12"	13"	14"
\$1.80	\$2.40	\$2.70	\$3.00



Line 8 Myco Butcher Knife

10"	12"	13"	14"
\$1.60	\$2.10	\$2.30	\$2.50



Line 8 Myco Skinning Knife

5". Each ..\$0.85	5½". Each..\$0.90	6". Each..\$0.95
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Line 8 Cimenter Boning Knife

Only one length, 6". Each\$0.80



Line 8 Myco Boning Knife

5". Each ..\$0.70	5½". Each..\$0.75	6". Each..\$0.80
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Line 8 Sticking Knife

6". Each\$0.80

Imported Cutlery

We import direct from Solingen, Germany the famous Friedr Herder Abr. Sohn Butchers cutlery, and are sole distributors for it in this vicinity. Herder cutlery is well and favorably known throughout the world, and because of our very favorable connection of direct buying we are able to offer this wonderful line at only a small advance over domestic goods. All Herder knives are ground and honed ready for immediate use.

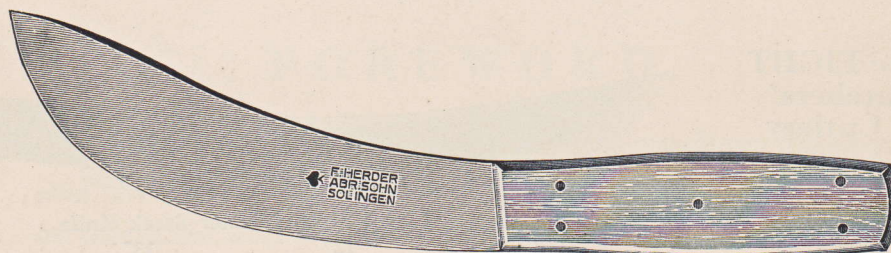


NO. 464 Cimeter steak. Polished black wood handle. German Silver Rivets.

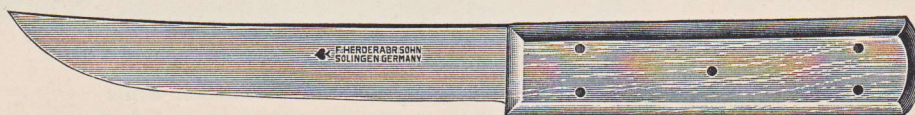
10"	\$2.25	12"	\$2.75	13"	\$3.25	14"	\$3.75
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No. 265 Butcher.....10"	\$2.00	12"	\$2.25	13"	\$2.75	14"	\$3.25
No. 261 Butcher.....12"		12"	2.50	13"	3.00	14"	3.50



No. 473 Skinner, Beech Handle....5"	\$1.00	5½"	\$1.05	6"	\$1.10
No. 455 Skinner, Ebony Handle....5"	1.15	5½"	1.20	6"	1.25



No. 478 Boner, Beech handle....5"	\$0.85	5½"	\$0.90	6"	\$0.95
No. 478HB Boner, Ebony handle....5"	1.00	5½"	1.05	6"	1.10

"Seel Brand" Cutlery

Also comes from Solingen, Germany, made for us and bears our own name. You will enjoy the keen edge, the lasting quality and the beautiful workmanship of the Seel Brand Master Craftsmen.



No. 220 Cimeter Steak. Black handle. Blade ground, honed and polished.
12"

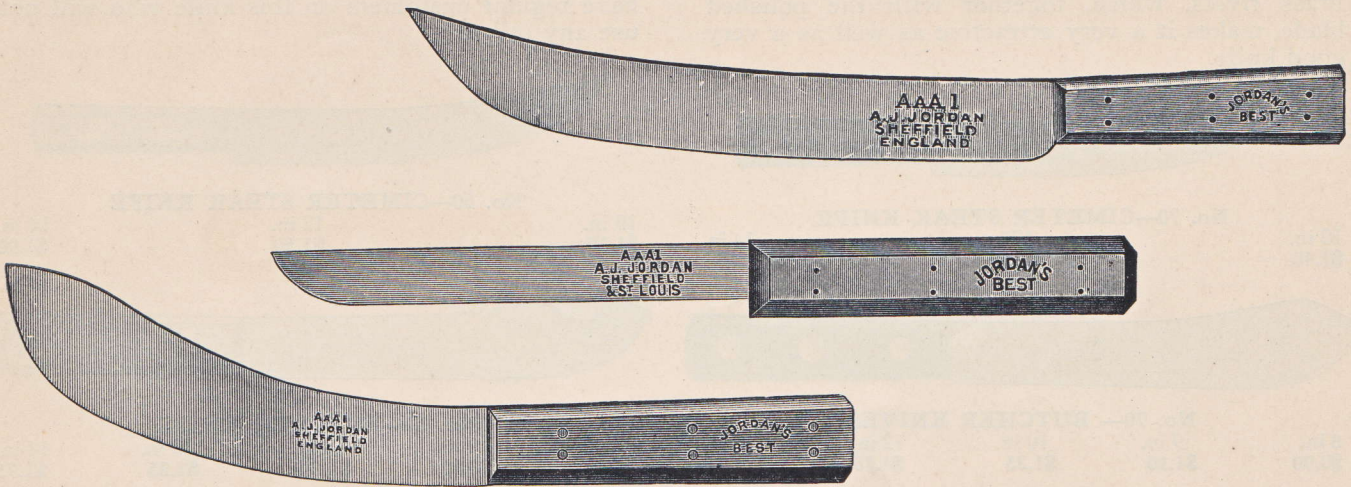
\$3.00	13"	\$3.50
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No. 120 Boner	5½"	\$0.90
No. 120 Boner	6"	1.00
No. 110 Skinner	5½"	1.15
No. 110 Skinner	6"	1.25

AAA 1 Jordan's Best Cutlery

From Sheffield, England



All "AAA1" brand knives are forged by hand from bars of double sheared steel. They are tempered, ground and whetted to edge by hand and every blade is tested for flaws. Persian boxwood handles.

12" Cimenter Steak.....	\$4.75	6" Boner.....	\$1.90
13" Cimenter Steak.....	5.75	6" Skinner.....	1.90

Joseph Rogers & Sons, Sheffield, England

Starr and Cross Brand

Double Shear Steel Cutlery

No illustration, but the shapes are same as "Herder" shown on opposite page.

Cimeter Steak Knives.....10".....	\$3.00	12".....	\$4.25	13".....	\$6.00
Skinning Knives.....5".....	1.75	6".....			2.00

J. A. Henckels Twinworks Cutlery

Needs no special introduction, as it is well and favorably known through our territory. All Henckel knives we carry have polished black wood handles, with German silver rivets. Knives are ground and honed ready for use.



No. 35 Boner	5¼"	\$1.20
No. 35 Boner	6¼"	1.30



No. 38 Cimenter Steak.....	12"	\$3.40
No. 38 Cimenter Steak.....	13"	4.00
No. 38 Cimenter Steak.....	14"	4.60



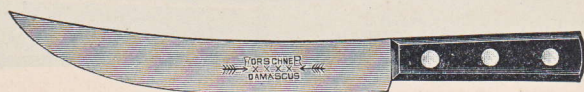
No. 30 Butcher	13"	\$4.00
No. 30 Butcher	14"	4.30



No. 55 Skinners	5¼"	\$1.30
No. 55 Skinners	6¼"	1.60

Forschner and Universal Knives

These brands of Cutlery have been so long on the market that their real value is known to most every Butcher. The No. 70 has Ebony handle with three brass rivets, which, together with the polished blade, makes it a very attractive as well as a very good knife.



No. 70—CIMETER STEAK KNIFE

10 in. \$1.40	12 in. \$1.90	14 in. \$2.35
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No. 70— BUTCHER KNIVES

8 in. \$0.90	9 in. \$1.10	10 in. \$1.25	12 in. \$1.75	14 in. \$2.10
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No. 70—SKINNING KNIFE

6 in. \$0.70



No. 70—BONING KNIFE

6 in. only \$0.60 7 in. \$0.75

No. 70—STICKING KNIFE
Cocobolo Handle

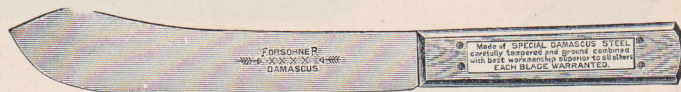
7 in. \$0.85

The No. 60 line is exactly the same blade as the No. 70 shown in opposite column, but with a beech handle which makes it a less expensive knife. We have regular customers on this knife who will not use any other.



No. 60—CIMETER STEAK KNIFE

10 in. \$1.10	12 in. \$1.50	14 in. \$1.90
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No. 60—BUTCHER KNIFE

8 in. \$0.60	9 in. \$0.80	10 in. \$1.00	12 in. \$1.35	14 in. \$1.75
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No. 60—SKINNING KNIVES

5 in. \$0.50	5½ in. \$0.55	6 in. \$0.60
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No. 60—BONING KNIFE

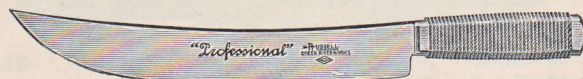
5 in. \$0.40	5½ in. \$0.43	6 in. \$0.45
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No. 60—STICKING KNIFE
Beech Handle

6 in. \$0.50

Russell Butchers' Cutlery

Russell Knives are hand forged from special high carbon crucible steel, ground and honed to a keen, sharp cutting edge, ready for use.



No. 21—PROFESSIONAL STEAK KNIFE

Cord wrapped, sure grip handle.
12 in. \$1.85 14 in. \$2.25



No. 30—RUSSELL CIMETER STEAK KNIFE

Cocobolo handle, three large brass rivets.
12 in. \$2.00 14 in. \$2.50



No. 30—RUSSELL BUTCHER KNIFE

Cocobolo handle, three large brass rivets.
12 in. \$1.75 14 in. \$2.00

F. Dick Cutlery

We have broken assortment of F. Dick cutlery, offered while stock lasts at close out prices.



No. 254 Butcher 12" was \$2.75, now.....	\$2.00
No. 254 Butcher 14" was \$3.25, now.....	2.40
No. 253 Cimenter 14" was \$3.50, now.....	2.60
No. 259 Boner 5" was \$0.90, now.....	.65

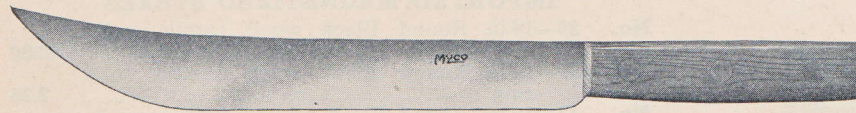


FISH SPLITTING KNIVES

Foster—12 in. long, 1 lb. 4 oz. to 1 lb. 8 oz.....	\$2.00
Foster—12 in. long, 1 lb. 12 oz. to 2 lbs.....	2.25
No. 248 Herder 12 in. long, weighs 14 oz.....	3.00
No. 416 Herder 10 in. long, weighs 19 oz.....	3.00

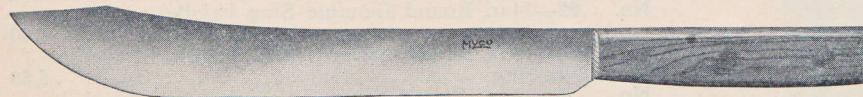
Myco Flexible Butcher Knives

are made from Damascus Steel, are hand forged and carefully tempered. Every knife is guaranteed to hold an edge and stand abuse.



No. 52—MYCO CIMETER STEAK KNIFE

10 in.	11 in.	12 in.	14 in.
\$1.50	\$1.75	\$2.00	\$2.50



No. 62—MYCO BUTCHER KNIFE

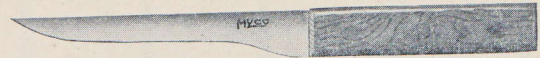
10 in.	11 in.	12 in.	14 in.
\$1.25	\$1.50	\$1.75	\$2.25

No. 96—Trimming Knife, thin and flexible.....\$0.90



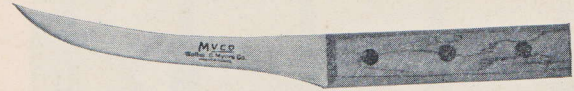
No. 71—MYCO SKINNING KNIFE

5 in.	5½ in.	6 in.
\$0.65	\$0.70	\$0.75



No. 81—MYCO BONING KNIFE

5 in.	6 in.
\$0.65	\$0.70



No. 91—MYCO CIMETER BONING KNIFE

Comes only in 6 inch.....\$0.70

DEXTER KNIVES

Dexter knives are built for service and long life. They are made of high quality steel, scientifically tempered, properly ground and tested.

Rosewood handles that fit the hand.



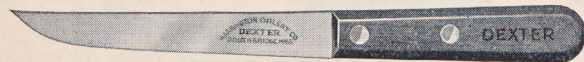
No. 329 Cimenter Steak 12".....\$2.85 14".....\$3.25



No. 337 Cimenter Boner 6".....\$1.00



No. 137N Boner 5".....\$0.90 6".....\$1.00



No. 137R Boner 6".....\$1.00



No. 357 Skinner 5".....\$1.15 6".....\$1.25



No. 215 Banana\$0.50

18 R. FOSTER KNIVES

Rosewood handles—Nickle silver rivets. Set of one 12 inch Butcher, 10 inch Butcher, 6 inch Boner in box.

Per box\$4.00

No. 18R. Cimenter 12".....\$2.70 14".....3.00

No. 18R. Skinner1.00 6" Boner... .85

CHICKEN STICKERS

Foster 3" blade Each.....\$0.30

Universal 3" blade Each......35

Russell 3" blade Each......50

Chicken Pinners Each30

HATCHETS

No. 1 Barrel, weight 1 lb. Each.....\$0.75

No. 1½ Barrel, weight 1½ lb. Each......95

BRADES CLEAVERS

All steel, made in Sheffield, Eng., wrapped handle, 9" only, worth \$4.25—to close out each.....\$2.95

SACKING NEEDLES

10c each—3 for 25c

5" long in doz. lots, per doz.....\$0.50

6" long in doz. lots, per doz......60

CARBORUNDUM STONES

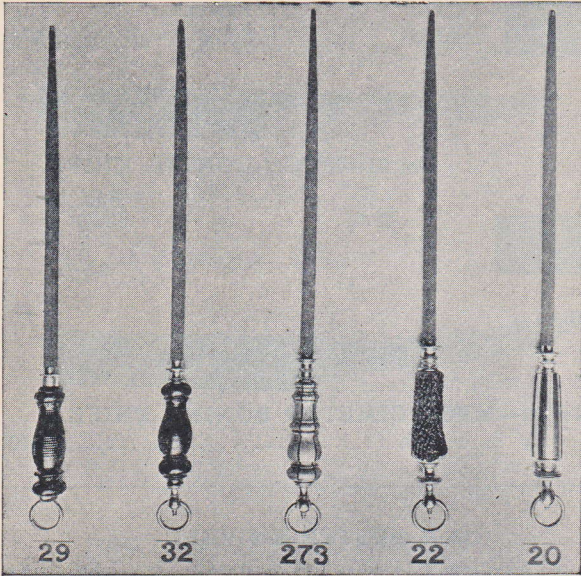
No. 110 Combination, fine and medium grit 7 in. long, 2 in. wide, 1 in. thick. Each.....\$1.50

FLESH FORKS

Iron handle, 20 inch, 2 prong, galvanized. Each.....\$1.25

Butchers' Steels

For more than one hundred years German Made Magnetized Butchers' Steels have enjoyed the reputation of being the World's Best. We carry a full line of Dick's steels and also a few numbers of another German made steel that is first quality in every respect, double grooved and fully guaranteed to be equal or better than any other.



SAW BLADES IN COILS

	25 ft. Coils	50 ft. Coils
1/2" Bright 10 or 11 points.....	\$2.50	\$4.75
5/8" Bright 10 or 11 points.....	2.90	5.50
3/4" Bright 10 or 11 points.....	3.30	6.25
1/2" Blued Steel 11 or 13 points.....	2.90	5.50
5/8" Blued Steel 11 or 13 points.....	3.30	6.25

Be sure to specify No. points per inch you wish.

SAW BLADES

Cut to length and punched

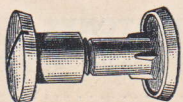
1/2" blade—any point, Bright.....	2c	per inch
5/8" blade—any point, Bright.....	2 1/4c	per inch
3/4" blade—any point, Bright.....	2 1/2c	per inch
1/2" blade—any point, Blued Steel.....	2 1/4c	per inch
5/8" blade—any point, Blued Steel.....	2 1/2c	per inch

SPLITTING SAW BLADES

2" wide, 34" long, 7 point, Bright. Each.....\$1.00

If cut to size and punched 25c extra

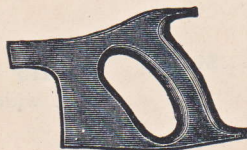
In giving measurements for punched blades, give actual length in inches and fractions, from hole to hole,—not the entire length of blade.



SAW SCREWS

Made of wrought brass, nickel plated.

10c each—4 for 25c



SAW HANDLES

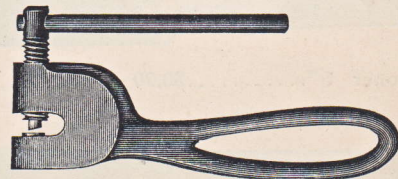
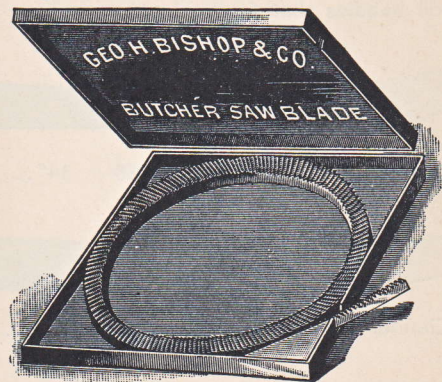
Three styles. Each50c

IMPORTED MAGNETIZED STEELS

No. 29—14 in. Round Black wood handle, solid ring	\$2.00
No. 129—14 in. Round Black wood handle, solid ring	2.25
No. 32—14 in. Round Black wood handle, swivel ring	2.50
No. 129—14 in. Oval Black wood handle, solid ring	3.25
No. 1481—14 in. Oval Rose wood handle, swivel ring	3.50
No. 22—14 in. Round Genuine Stag handle, swivel ring	4.00
No. 20—14 in. Round Silver Inlaid handle, swivel ring	5.50
No. 8—14 in. Round Silver Inlaid handle, swivel ring	6.00
No. 1170—14 in. Round Fancy Buffalo Horn handle, swivel ring	6.00
No. 509—9 in. Round Fancy Buffalo Horn handle, swivel ring	3.00
No. 466—10 in. Round Black wood handle, swivel ring	1.75

DOMESTIC STEELS

No. 545—14 in. Round Cherry handle, loose ring...	\$1.90
No. 560—14 in. Round Cherry handle, loose ring...	1.75
No. 329—14 in. Round Black wood handle, solid ring	1.75
No. 215—14 in. Round Imitation Stag handle, loose ring	1.90
No. 215—10 in. Round Imitation Stag handle, loose ring	1.25



SAW BLADE PUNCH

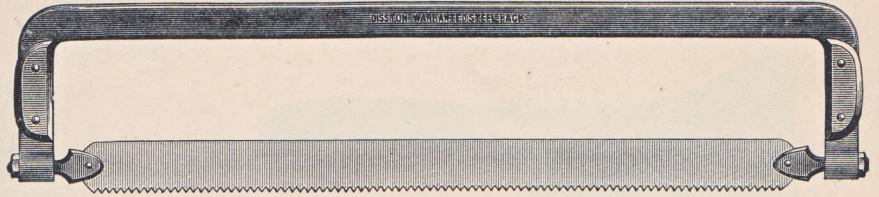
No. 1 Not Plated, punches 1/8 in. hole.....	\$0.85
No. 200 Nickeled, punches 1/8 in. hole.....	1.00
No. 286 Nickeled, punches 1/8 in. hole, equipped with stripper	1.35

SAW CLUTCHES

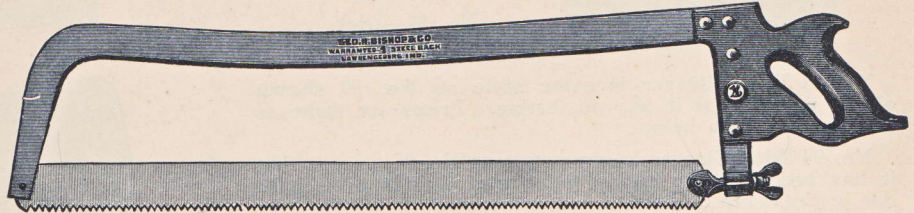
For No. 23 Saw.....	40c
For No. 21 Saw.....	40c
For No. 1914 Saw.....	40c

Saws

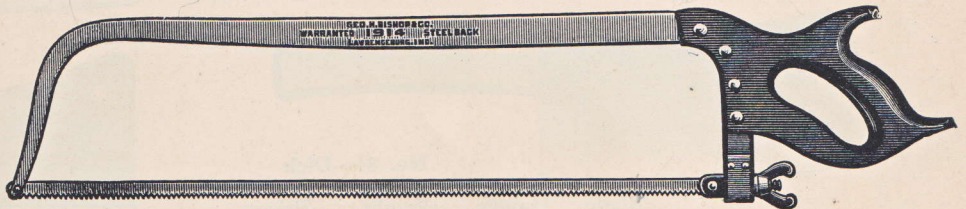
No. 2 Beef Splitter, high back, 7 points to inch.



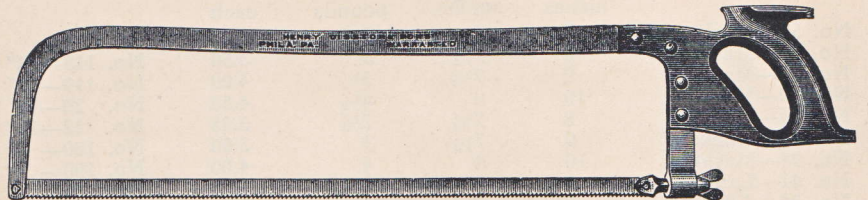
No. 1 Beef Splitter, 7 points to inch.



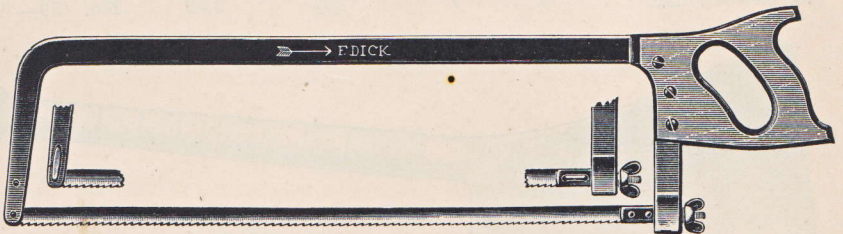
No. 1914 Myco Butchers, loose rivets, detachable blue Swedish steel blade $\frac{1}{2}$ ", 12 points to inch.



No. 8 Disston Butchers, thumb groove in handle, $\frac{5}{8}$ " blade, 10 points to inch.



No. 5 Dick Butchers, $\frac{3}{4}$ " blade, 10 points to inch.



No. 23 High back $\frac{1}{2}$ " blade, 13 points to in.

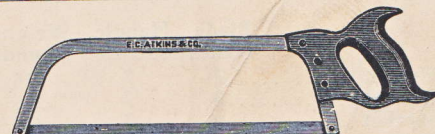
No. 21 (Right).... $\frac{5}{8}$ " blade, 11 points.



Length in inches		22	24	26	28	30	34
No. 2	Beef Splitter					\$6.25	\$7.50
No. 1	Beef Splitter					5.50	
No. 1914	Myco	\$2.80	\$3.00	\$3.20	\$3.40		
No. 8	Disston		3.00	3.20			
No. 5	Dick		2.80	3.00	3.20		
No. 23	Bishop	2.80	3.00	3.20	3.40		
No. 21	Bishop	2.60	2.80	3.00	3.20		
No. 13	Disston, high Back—(no cut).....		3.00	3.20	3.40		
No. 77	Atkins Light Frame (no cut).....		2.10	2.25			
No. 2	Miller Falls (no cut)		2.40	2.60			
No. 55	K & H, Special Packing House Saw, $\frac{3}{4}$ " Blade, 9 points to inch.					3.50	



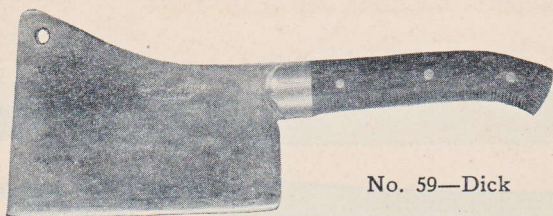
Webster Kitchen Saw 18".....\$0.90



Atkins Kitchen Saw 16".....\$0.80

Market Cleavers

Dick's all steel cleavers, made in Germany, are hand forged and correctly tempered. Every cleaver guaranteed.



No. 59—Dick

No. 95 Dick Cleaver is same style as No. 59 shown above, except that it has no ferrule. Prices are same as on No. 59 shown below.

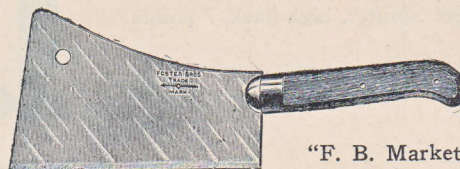
No. 94 Dick Cleaver is same style as No. 95, except that it has beech handle and is somewhat lighter in weight. See prices below.



No. 84—Dick

	Blade inches	Handle inches	Weight pounds	Price each
No. 59—Market	7	7	2¼	\$3.00
No. 59—Market	8	7½	3	3.50
No. 59—Market	9	7½	3½	4.00
No. 59—Market	10	8	4½	4.50
No. 94—Market	8	7½	2¼	3.25
No. 94—Market	9	7½	3	3.60
No. 94—Market	10	8	4	4.00
No. 41—Lamb	9	7	2¼	3.25
No. 84—All use	9	7	2½	3.75

Foster Brothers' Cleavers, commonly known as "F. B." Cleavers, are well known and well liked in both the packing houses and the retail market.



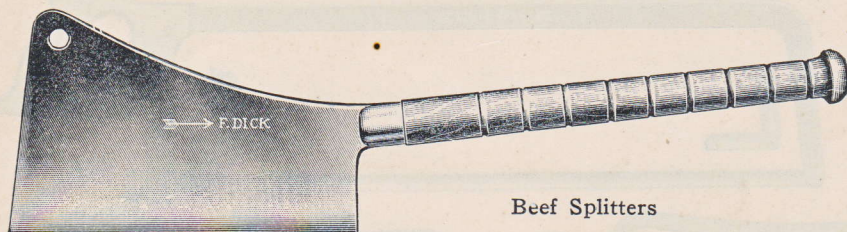
"F. B. Market

Foster
All Use

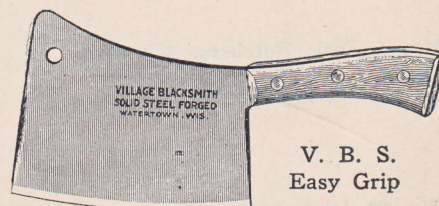
Lamb

FOSTER CLEAVERS

No. 118—8"	Market, All steel, Walnut handle.....	\$3.80
No. 119—9"	Market, All steel, Walnut handle.....	4.20
No. 20—10"	Market, Steel insert, Apple wood handle	4.00
No. 22—12"	Market, Steel insert, Apple wood handle	4.75
No. 180—8"	All use All Steel, Maple handle.....	3.40
No. 190—9"	All use All Steel, Maple handle.....	3.75
No. 139—9"	Lamb All Steel, Walnut handle.....	3.30
No. 39—9"	Lamb Steel insert, Apple wood handle..	2.60



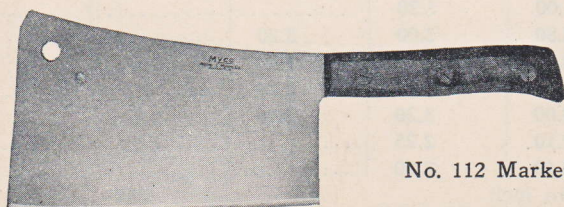
Beef Splitters

V. B. S.
Easy Grip

No. 100 Dick, 13" blade, 19" Round handle	7¾ lbs.....	\$11.00
No. 90 Dick, 13" blade, 19" Flat handle	9½ lbs.....	12.00
No. 1 Foster 13" blade, 19" Round handle ...	8 lbs.....	11.00
Special X Foster 13" blade, 19" Round handle ...	7½ lbs.....	8.50

	Blade inches	Weight pounds	Price each
No. 7	7	2½	\$3.00
No. 8	8	3	3.50
No. 9	9	3½	4.00

Myco All Steel Cleavers are high grade in every respect. Handles are of maple, fastened with screw rivets. Every cleaver guaranteed.



No. 112 Market

	Blade inches	Handle inches	Weight pounds	Price each
No. 110 Market	7	7	2½	\$3.00
No. 111 Market	8	7	2¾	3.40
No. 112 Market	9	7	3½	3.75
No. 120 Pork	8	7	2	3.00



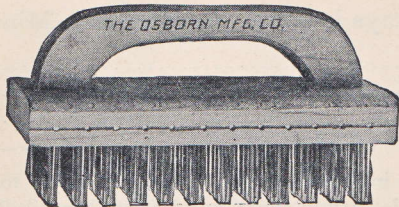
No. 150 Lamb Splitter 10" Blade, 1½ lbs.....	\$3.00
No. 152 Lamb Splitter 12" Blade, 2 lbs.....	3.50

No. 23 Family Cleaver. Blade
6" long, weight about 1 lb.
walnut handle. Each ..\$1.50No. 16 Family Chopper. Blade 8 inch. Weight about 1
lb., maple handle. Each\$1.00

Steel Block Brushes



No. 16—5x10 rows. Each\$0.40
 No. 433—5x12 rows. Each60



No. 21—8x12 rows. Each.....\$0.75



No. 20—5x10 rows. Each\$0.50
 No. 103—7x16 rows. Extra Heavy..... 1.25

BLOCK SCRAPERS



No. 1—Triangular Blade, Light.....\$0.95



No. 2—Triangular Steel Blade.....\$1.25



No. 3—Heavy Oblong Steel Blade more scraping surface. Each\$1.50

FLAT TYPE SOLID STEEL
BLADE

No. 5—5 in. blade.....\$0.40
 No. 6—6 in. blade..... .45

HOE TYPE BLOCK SCRAPER

No cut—each \$0.50

CLIPPER BLOCK SURFACER

No cut—each \$1.25

Extra Blades\$0.20

Hot Water Thermometers



No. 2 V Shaped Metal Face. Glass Tube is 12 in. long—easy to read—Red Mercury—very accurate\$1.75



No. 1—Wood Jacket glass 8" long—Red Mercury \$1.00



BRINE TESTERS

Accurate. Packed one in wood tube. Price, each \$0.60



Meat testing thermometer with pocket case.....\$2.75
 Salesman's thermometer, with pocket case..... 2.50

COOLER THERMOMETERS

Myco, metal base. Each.....\$0.40
 No. 47—Wood base, very accurate..... .75

BLOCK PINS



No. 300 Flathead—Nickel plated, 12 in. Each.....\$0.75



No. 303 Round—Tinned, 12 in. Each..... .45

SKEWERS



No. 53— $\frac{1}{4}$ "x10" Tinned10c—3 for 25c
 No. 54— $\frac{1}{4}$ "x12" Tinned15c—2 for 25c

WOOD SKEWERS

Made of Hard Maple or Hickory. Packed 1000 in box.
 Per 1000\$0.75 \$1.00 \$1.10 \$1.20

SELECTING HOOKS



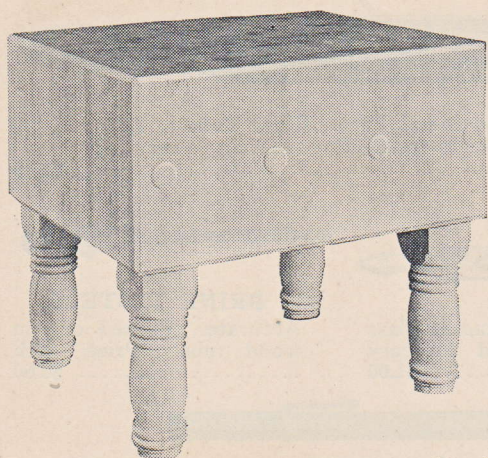
No. 91—6" blade, tinned.....\$0.30
 No. 93—10" blade, tinned..... .36

ICE SHAVERS



No. 10—Wood handle "D" grip, 4 points, 40" over-all. Each\$3.25

Myco Butchers' Meat Blocks



There are so many sizes and styles of meat blocks that it is impossible for us to carry them all in stock, so we stock the best selling sizes and make shipment from factory direct to you on all other sizes not shown here. Almost any size you might mention is available for direct shipment.

The following are always in stock. Prices f. o. b. Minneapolis:

Myco—24x30x16	\$27.80
Myco—24x36x16	32.00
Myco—30x30x16	32.50
Myco—30x35x16	37.00

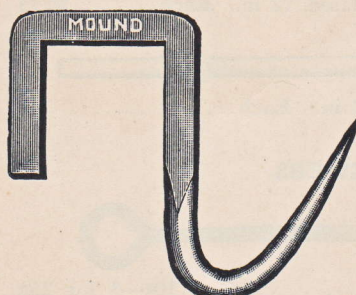
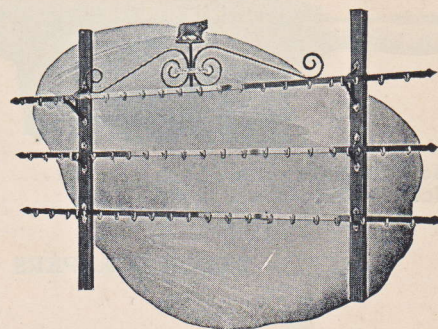
Myco Blocks are very highest quality. They are made for us from select kiln dried clear Maple, firmly glued and bolted, beautifully finished.

When we ship direct from factory to customer, prices are 10% less.

MEAT RACKS

Meat racks are no longer a fast selling fixture, and we do not carry them in stock. We can furnish any style and size quickly by direct shipment from factory.

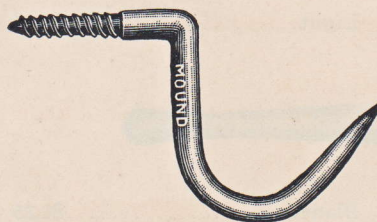
Tell us the style and size you want and we will gladly quote you a price.



MEAT BAR HOOKS

All bar hooks are forged from square steel bars, perfectly sharpened and heavily tinned. Packed one dozen in pasteboard box.

	Size	Length	To Fit Bar	Per Doz.
No. 5	$\frac{5}{8}$ "	4"	$1\frac{3}{4}$ "	\$1.20
No. 6	$\frac{3}{8}$ "	4"	$1\frac{3}{4}$ "	1.40
No. 7	$\frac{7}{8}$ "	$4\frac{3}{4}$ "	$1\frac{3}{4}$ "	1.75



MEAT HOOKS

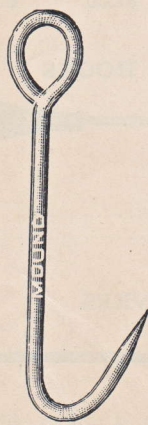
To Screw In

Made from round stock, carefully forged shaped and tinned. Packed one half gross in box.

	Size	Length	Per Doz.
No. 1	$\frac{3}{8}$ "	$1\frac{3}{4}$ "	\$0.60
No. 2	$\frac{1}{4}$ "	$1\frac{3}{4}$ "	.65
No. 3	$\frac{5}{8}$ "	2"	.75



No. 8



No. 9

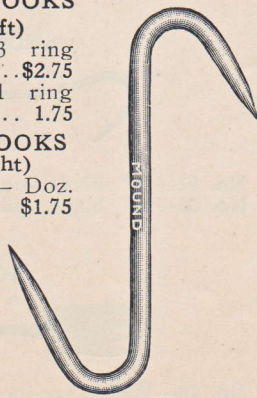
CALIFORNIA HOOKS

(Left)

No. 8—3 ring doz. \$2.75
No. 9—1 ring doz. 1.75

"S" HOOKS (Right)

No. 10—Doz. \$1.75

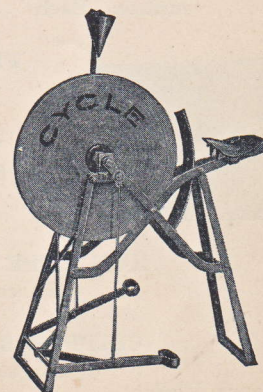


No. 10

Keep Your Tools Sharp with a CYCLE GRINDSTONE

No. 300 Cycle Grindstone. Angle steel frame, strong and durable. Ball bearing journals and crank attachment. Stone is guaranteed best quality BEREA grit, best suited to general grinding. Size of stone about 20 inches in diameter by about 2 inches thick. Finished red, with black trimmings. Shipping weight about 95 lbs.

Price F. O. B. Minneapolis \$8.85
Price F. O. B. Factory (Ill.) 8.00



**ALUMINUM LARD SPADE**

No. 1—Size $3\frac{1}{4} \times 10\frac{1}{2}$ inches. Each.....\$0.75

**ALUMINUM LARD LADLE**

No. 3—Size 3x 8 inches. Each.....\$0.60
No. 4—Size 4x10 inches. Each..... .80

ALUMINUM TRANSFER LADLE

Size $6 \times 9\frac{1}{2}$ inches. Each.....\$1.10

No. 1—LARD STIRRER

Heavily tinned. $\frac{5}{8}$ in. rod by $4\frac{1}{2}$ ft. long. Each....\$2.00

No. 1—LARD SKIMMER

Shallow, heavy steel, tinned. 12 in. diameter, 32 in. wood handle. Each\$1.75

No. 1—LARD DIPPER

Stamped steel, seamless, tinned, 32 in. wood handle.
1 gallon size.....\$1.75 2 gallon size.....\$2.75

LARDING NEEDLES

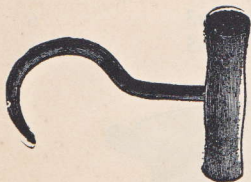
8" long 10" long 12" long
\$0.10 \$0.15 \$0.20

**ROAST BEEF TIERS**

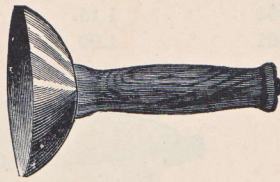
10" Blade. Each\$0.75
12" Blade. Each85

**ICE PICK**

Crucible steel, polished hardwood handle. Each....\$0.15



Heavy Hog Hook...\$0.50
Rattle Hooks..... .30



Heavy Hog Scraper..\$0.50
Light Hog Scraper.. .25



Wood Gamble. Each\$0.50

**FISH SHEARS**

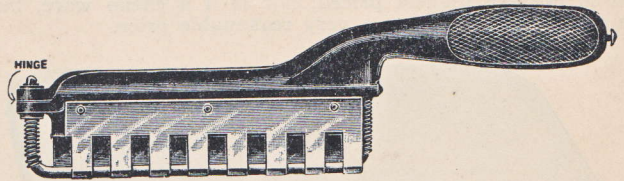
No. 1—12 in. black japanned handle, nickel plated blade, brass tension nut.....\$2.90

**BANANA KNIFE**

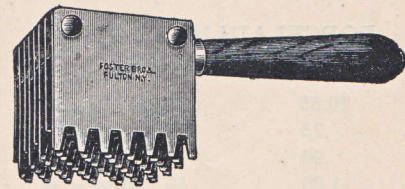
Polished handle, metal bolster. Each.....\$0.50



No. 71 Stainless steel cheese knives 10" \$1.90 12" \$2.25

**PEERLESS MEAT TENDERERS**

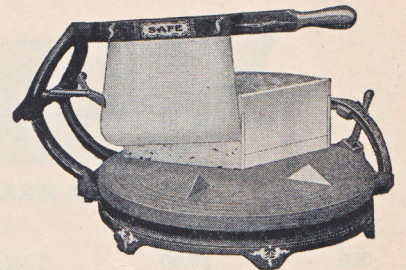
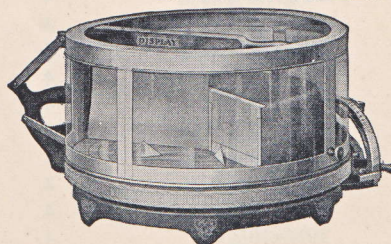
Easily opened, cleaned and sharpened.....\$2.40

**MASTICATORS**

Each\$2.00

SAFE CHEESE CUTTER

By the use of this "SAFE" Computing Cheese Cutter you can accurately cut any money value asked for. Shipping weight 40 lbs. F. O. B. Minneapolis. Each\$9.85

**DISPLAY CHEESE CUTTER**

This is a "SAFE" cheese cutter, described above, within a glass house. The cover is made of Fiber Glass, on a stout aluminum frame, hinged so that it tips back out of the way when the cutter is being operated. Protects cheese from flies and dust and prevents it drying out. Regular price \$35.00. Our price, F. O. B. Minneapolis. Each.....\$14.85

LARD PAILS

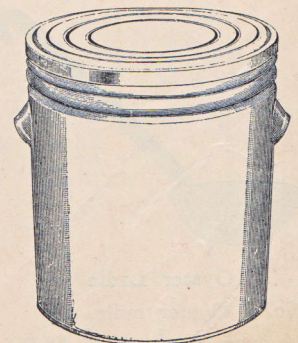
Plain tin, with bail.
Flaring

No. 3.....\$ 8.25 per 100
No. 5..... 10.00 per 100
No. 10..... 14.50 per 100
No. 20..... 26.00 per 100

Plain T'n

Straight side

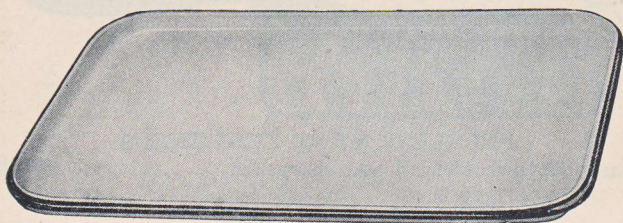
No. 25.....\$32.00 per 100
No. 50..... 46.00 per 100
Prices on Painted and Labeled pails upon application.



Enameled Ware

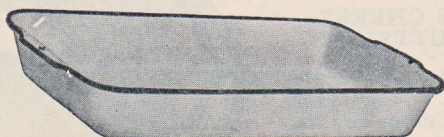
PORCELAIN ENAMELED WARE

After more than ten years of continuous research, we have adopted Porcelain Enameled Ware as the best value. It is not the highest priced, nor is it a cheap ware, but a very good quality at a very reasonable price.



PORCELAIN MEAT TRAYS

Number	Price	Inches	Case lot
13	\$0.65	13½ x 9¾ x ¾	6
15	.75	15½ x 10½ x ¾	6
17	.90	17 x 11½ x ¾	6
19	1.00	19 x 12½ x ¾	6
21	1.20	20¼ x 12½ x ¾	6
1910	.95	18½ x 10 x ¾	6
220	1.75	20¾ x 16¼ x 1	6
224	2.25	25¼ x 19¼ x 1½	6



PORCELAIN MEAT PANS

Number	Price	Inches	Case lot
020	\$0.60	12¾ x 8¾ x 1¼	6
021	.75	13¾ x 9½ x 1¾	6
1210	.90	12 x 10 x 2¼	4
1510	1.00	15¼ x 10¼ x 2½	4
1611	1.20	16¼ x 12¼ x 2½	4
1812	1.35	18½ x 12½ x 2½	4
90	.50	9 x 5 x 2	4
100	.55	10 x 6½ x 2	4
120	.70	12 x 7½ x 2½	4
165	.95	16½ x 9¾ x 2½	4
200	1.55	20½ x 12½ x 2¼	4
1203	.90	12¼ x 7¾ x 3	4
3001	1.00	10¼ x 10¼ x 3	4
5001	1.40	10¼ x 10½ x 5	4
1654	1.35	16½ x 9¾ x 4½	4



Oyster Ladle

No. 9 Oyster ladle,
¼ quart\$0.30



Pickle Dipper

No. 80 pierced\$0.30
No. 90 pierced35
No. 100 pierced40

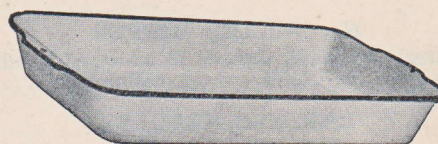
VOLLRATH AND POLAR ENAMELED WARE

Without question, unsurpassed in beauty and durability



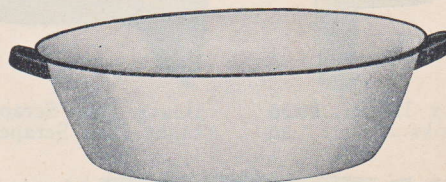
BUTCHER TRAYS

Number	Price	Inches	Case lot
10	\$0.65	8 x 10 x 5/8	12
12	.85	10 x 12 x 3/4	12
13	.80	13½ x 9¾ x 3/4	12
15	.90	15½ x 10½ x 3/4	12
17	1.15	17 x 11½ x 3/4	12
19	1.30	19 x 12½ x 3/4	12
1910	1.20	18½ x 10 x 3/4	12
21	1.45	20¼ x 12½ x 3/4	12



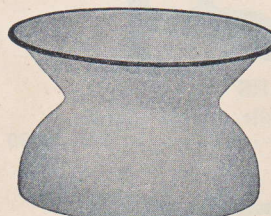
BUTCHER PANS

Number	Price	Inches	Case lot
020	\$0.75	12¾ x 8¾ x 1¼	6
021	.90	13¾ x 9½ x 1¾	6
022	1.15	12 x 10 x 2¼	6
023	1.30	14½ x 10½ x 2½	6
025	1.50	16½ x 11¼ x 2¼	6
027	1.70	18½ x 12½ x 2½	6
90	.60	8½ x 5 x 2	6
120	.80	12 x 7½ x 2	6
200	1.85	20½ x 12½ x 2¼	6
1203	1.00	12¼ x 7¾ x 3	6
3001	1.15	10¼ x 10¼ x 3	6
5001	1.90	10¼ x 10¼ x 5	6



Deep Mixing Pans. With Handle.

No. 17.....\$1.75.....18¼" x 5¾" deep
No. 21..... 2.00.....19½" x 6¼" deep



Cuspidors

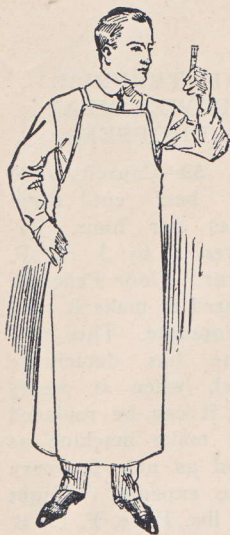
White enameled 8"x5"
Each\$0.80



Mixing Bowls

No. 30.....\$0.95—7 quart
No. 32..... 1.10—8 quart

APRONS



No. 11. Heavy Bleached Twill, strings attached. Long wear and satisfaction built into this apron. Sizes 46, 48, 50 inch. Per doz.....\$9.00

No. 10. 8 ounce double-filled Bleached Duck. Size 46 inches only. Per doz. \$8.00

No. 12. 10 ounce Unbleached Duck, very heavy, splendid back room apron. 50 inches long. Per doz. \$9.00

No. G63. Oiled Aprons. Yellow double barvel. 34x45 inch, made double from proofed sheeting. Cloth neck band, grommets at corners. Each\$1.50
3 aprons for..... 4.00

COATS

No. 224. 8-ounce Bleached Duck, lapel collar. Sizes 36 to 50. Each\$2.25
3 for \$6.45 6 for \$12.60

No. 336. Black Stripe Duck. Lapel collar. Sizes 36 to 50. Each\$2.25
3 for \$6.45 6 for \$12.60



No. 59. White Luggers. Extra heavy. Detachable buttons. Belt. Sizes 38 to 50. Each\$3.25

No. 59. White Frock with black stripe, 3 pockets. Detachable buttons. Each\$3.25

No. 404. Grocers Frock, Heavy stock, Gray, 3 pockets. Sizes 40 to 46. Each\$3.25

No. 405. Grocers Frock, light weight, Navy Blue. Size 38 only, to close out Each\$1.50

No. 406. Grocers Frock, Blue Denim. Size 40 only. To close out. Each..\$1.50

Note: 10% extra on coats and frocks, size 46 and larger.

BUTCHERS' CUFFS

Heavy russet leather, well laced, dependable snap, handsomely embossed.

No. 10—5½ in. long. Per pair.....\$1.50

No. 20—6½ in. long. Per pair.....1.65

No. 30—7½ in. long. Per pair..... 1.75



No. 40—Leather, snap fastener reinforced around wrist 5½" long.

Per pair\$1.35

No. 50—Same style as No. 40, but made of Leatheroid. Per pair.....\$0.65

No. 60—White Papier Mache Clip Fastener.

Very popular in Minneapolis. Per pair\$0.30

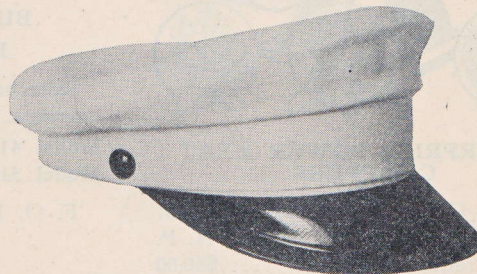
Per dozen pairs.....3.00



STRAW CUFFS

Per dozen pairs\$1.00

CAPS

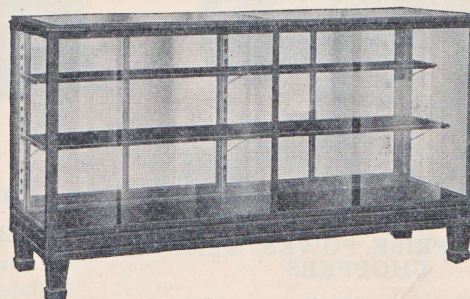


No. 73. Butchers Caps. Substantial frame, black visor, best quality soft white duck, detachable cover fully shrunk. One extra cover with each cap.

Price, each.....\$3.00—in lots of six, each.....\$2.75

No. 92. Skull Caps. White, all sizes 6¾ to 7½.

Each.....\$0.35—lots of six, each.....\$0.30



SHOW CASES

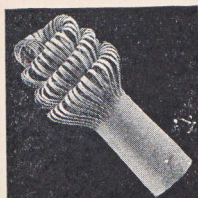
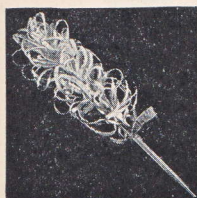
No. 400. Made with one 14 inch shelf, and one 10 inch shelf as per above, or with one wide slotted shelf, suited for bread, pastry or cigar case. Furnished in Mahogany, Walnut or Oak.

4 foot cases, each....\$35.00—6 foot cases, each....\$42.50

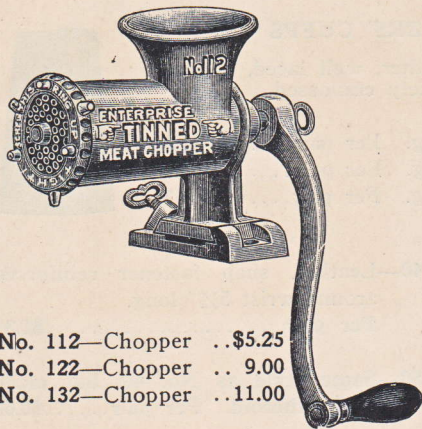
Price on other lengths or styles upon application.

FRILLS

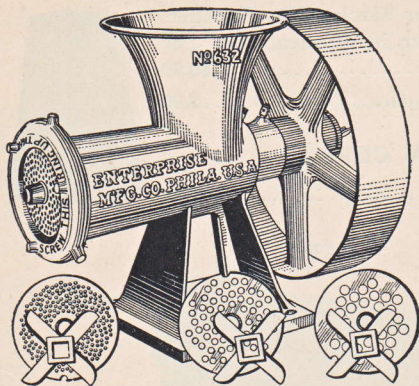
Packed 500 in box.



Skewers Frills, assorted colors, per box.....\$2.35
Chop Frills, assorted colors, per box..... 1.85
Chop Frills, white, per box..... 1.75



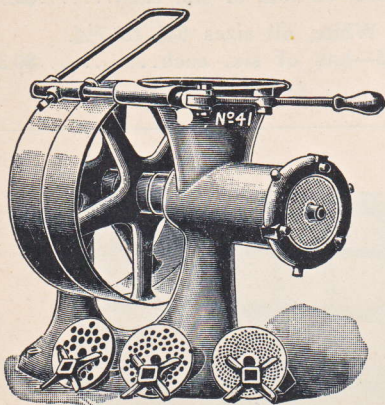
No. 112—Chopper ..\$5.25
 No. 122—Chopper .. 9.00
 No. 132—Chopper ..11.00



ENTERPRISE POWER MEAT CHOPPERS

No. 622—Capacity 100 lbs. beef cut three times per hour. $\frac{1}{2}$ to 1 H. P. motor required\$30.00

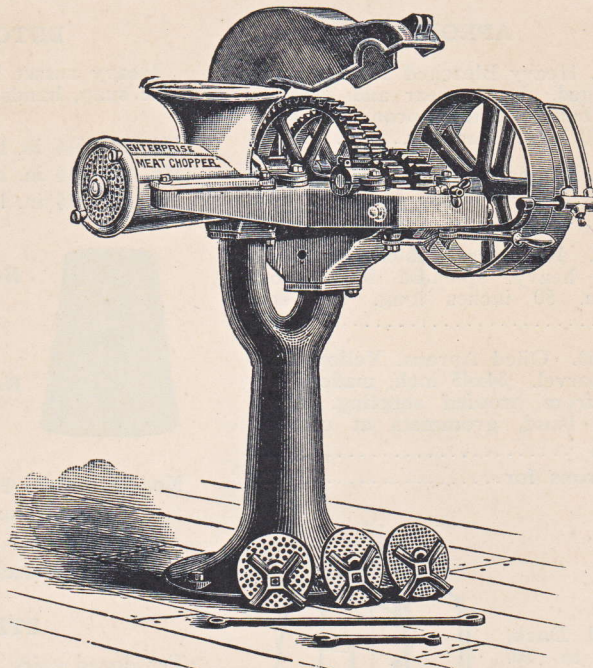
No. 632—Capacity 150 lbs. of beef cut three times per hour. Weight, crated 82 lbs., each.....\$37.50



ENTERPRISE POWER MEAT CHOPPERS

No. 41—Capacity 250 lbs. of beef cut three times per hour. Motor required 2 H. P. Weight, crated 93 lbs. each\$70.00

No. 51—Capacity 425 lbs. of beef cut three times per hour. 3 H. P. motor required. Weight 142 lbs. Price F. O. B. Philadelphia.....\$125.00



ENTERPRISE POWER MEAT CHOPPERS

No. 52—Capacity 500 lbs. beef cut three times per hour. Requires 2 to 3 H. P. motor. Floor Pedestal. Geared to make it easy to operate. This machine has detachable bowl, when it wears out it can be replaced and make machine as good as new for very little expense. Weight 275 lbs. Price, F. O. B. Philadelphia ...\$225.00

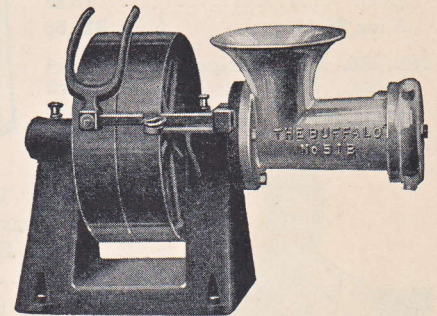
BUFFALO GRINDERS

Bench Type—(right)

Detachable cylinder, roller thrust bearings. Tight and loose pulleys.

Model 41-B.....\$100.00
 Model 51-B..... 165.00

F. O. B. Buffalo, N. Y.



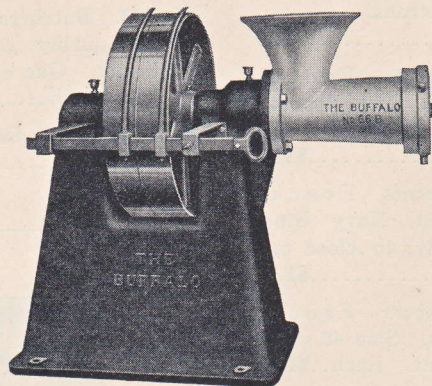
BUFFALO GRINDERS with Pedestal—(left)

Detachable cylinders, roller thrust bearings. Tight and loose pulleys.

No. 41-B with pedestal.....\$120.00
 No. 51-B with pedestal..... 190.00
 No. 56-B with pedestal..... 350.00

F. O. B. Buffalo, N. Y.

No. 56-B is also made with 5 H. P. motor in one unit. Ask for price.



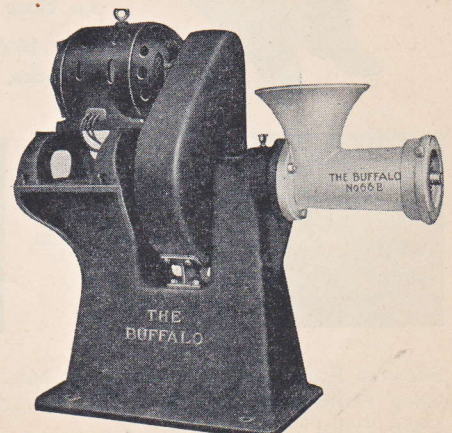
BUFFALO GRINDER

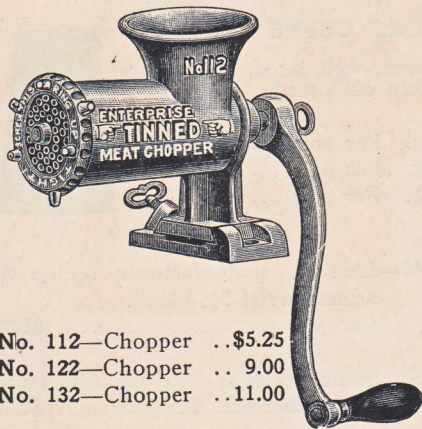
No. 66-B with motor. Capacity 7500 lbs. per hour. Shipped, F. O. B. Buffalo.

Price on Application.

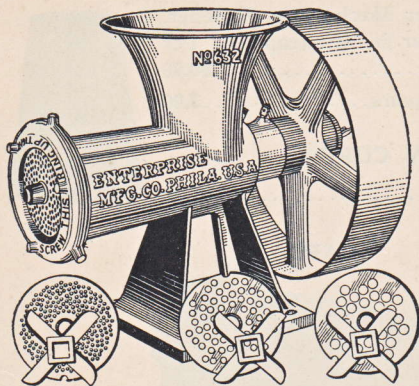
No. 66-B is also made with tight and loose pulleys, in same style as No. 56 above. Roller thrust bearings, detachable cylinder.

Price, F. O. B. Buffalo\$650.00





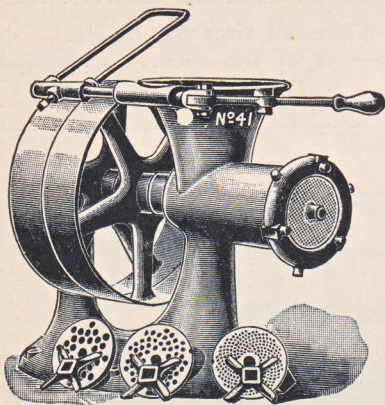
No. 112—Chopper ..\$5.25
 No. 122—Chopper .. 9.00
 No. 132—Chopper ..11.00



ENTERPRISE POWER MEAT CHOPPERS

No. 622—Capacity 100 lbs. beef cut three times per hour. $\frac{1}{2}$ to 1 H. P. motor required\$30.00

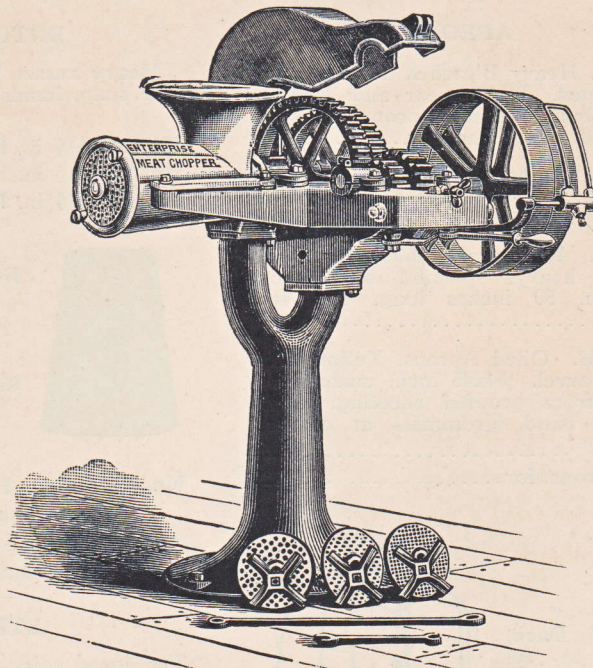
No. 632—Capacity 150 lbs. of beef cut three times per hour. Weight, crated 82 lbs., each.....\$37.50



ENTERPRISE POWER MEAT CHOPPERS

No. 41—Capacity 250 lbs. of beef cut three times per hour. Motor required 2 H. P. Weight, crated 93 lbs. each\$70.00

No. 51—Capacity 425 lbs. of beef cut three times per hour. 3 H. P. motor required. Weight 142 lbs. Price F. O. B. Philadelphia.....\$125.00



ENTERPRISE POWER MEAT CHOPPERS

No. 52—Capacity 500 lbs. beef cut three times per hour. Requires 2 to 3 H. P. motor. Floor Pedestal. Geared to make it easy to operate. This machine has detachable bowl, when it wears out it can be replaced and make machine as good as new for very little expense. Weight 275 lbs. Price, F. O. B. Philadelphia ...\$225.00

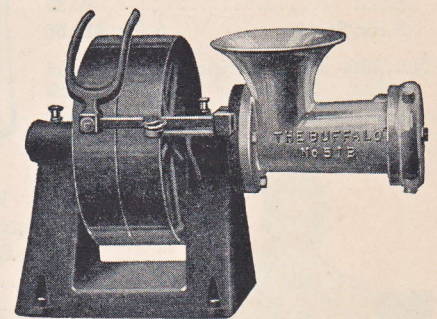
BUFFALO GRINDERS

Bench Type—(right)

Detachable cylinder, roller thrust bearings. Tight and loose pulleys.

Model 41-B.....\$100.00
 Model 51-B..... 165.00

F. O. B. Buffalo, N. Y.



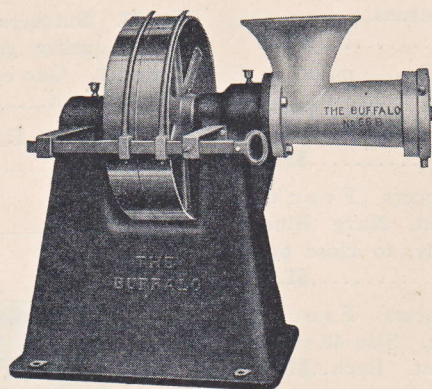
BUFFALO GRINDERS with Pedestal—(left)

Detachable cylinders, roller thrust bearings. Tight and loose pulleys.

No. 41-B with pedestal.....\$120.00
 No. 51-B with pedestal..... 190.00
 No. 56-B with pedestal..... 350.00

F. O. B. Buffalo, N. Y.

No. 56-B is also made with 5 H. P. motor in one unit. Ask for price.



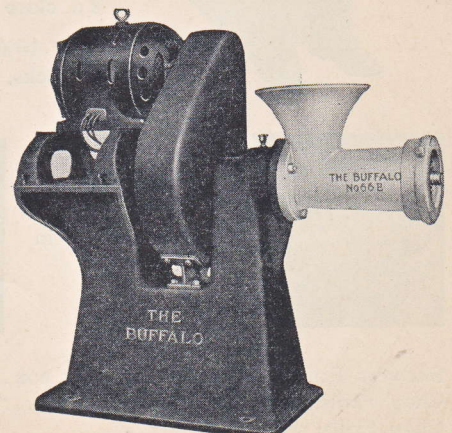
BUFFALO GRINDER

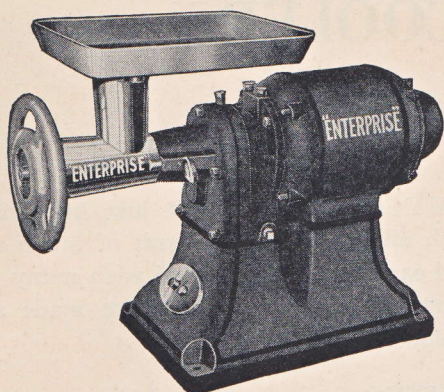
No. 66-B with motor. Capacity 7500 lbs. per hour. Shipped, F. O. B. Buffalo.

Price on Application.

No. 66-B is also made with tight and loose pulleys, in same style as No. 56 above. Roller thrust bearings, detachable cylinder.

Price, F. O. B. Buffalo\$650.00





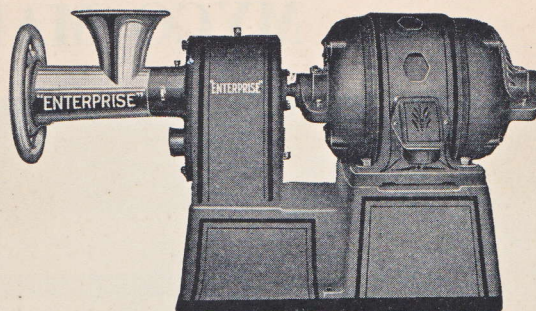
ENTERPRISE ELECTRIC CHOPPERS

No. 910\$160.00
No. 920 225.00

May be furnished with open bowl at same price. Carried in stock.

Specifications

	No. 910	No. 920
Motor	$\frac{1}{8}$ H. P.	$\frac{1}{2}$ H. P.
Height	16 in.	17 $\frac{1}{2}$ in.
Length	23 in.	29 in.
Width	10 in.	12 in.
Shipping weight,	147 lbs.	240 lbs.
Capacity (Per Hour)	360 lbs.	700 lbs.
Two knives and two plates with each machine.		
Plates with $\frac{1}{8}$ and $\frac{1}{16}$ inch holes.		



ENTERPRISE CHOPPER NO. 741

This is the Enterprise Company's newest machine. It will chop more than 1200 lbs. of Beef per hour with ease.

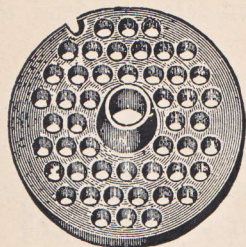
This new Enterprise Model is a giant for work and will stand the strain of hours and hours of continuous operation.

Fitted with 2 horsepower motor. 3 knives and plates is standard equipment.

No. 741—2 H. P. A. C. 3 phase 220 volt motor.....\$400.00

No. 741—2 H. P. A. C. 1 phase 110-220 volt motor..450.00
F. O. B. Philadelphia.

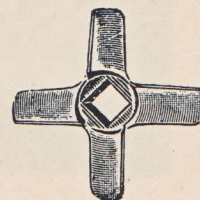
Not carried in stock—but can ship promptly from factory.



PLATES AND KNIVES

for your Chopper

After more than ten years of research, and many comparative tests, we have adopted as standard, Seelbach Plates and Knives, made in Germany. They are made of tool steel of highest quality, will last longer, are finished better, and the plates have more holes than others.



Be particular to give Name and Size of your Chopper and size of holes in plates you require.

Size	Knives	Plates $\frac{5}{16}$ holes	Plates $\frac{1}{8}$ holes	Plates $\frac{3}{16}$ holes	Plates $\frac{1}{4}$ and larger	Diameter of Plates
12	\$0.30	\$2.00	\$1.00	\$0.90	\$0.75	2 $\frac{1}{16}$ in.
22	.40	3.00	1.50	1.30	1.10	3 $\frac{1}{4}$ in.
32 & 41	.60		2.00	1.75	1.50	3 $\frac{1}{8}$ in.
51 & 52	3.25		6.40		4.80	5 $\frac{1}{8}$ in.
56	3.25		7.50		5.50	6 in.
500 Super	4.25		9.80		7.70	6 in.
66	5.00		32.00		22.00	8 $\frac{3}{8}$ in.
600 Super	7.00		42.00		28.00	8 $\frac{3}{8}$ in.

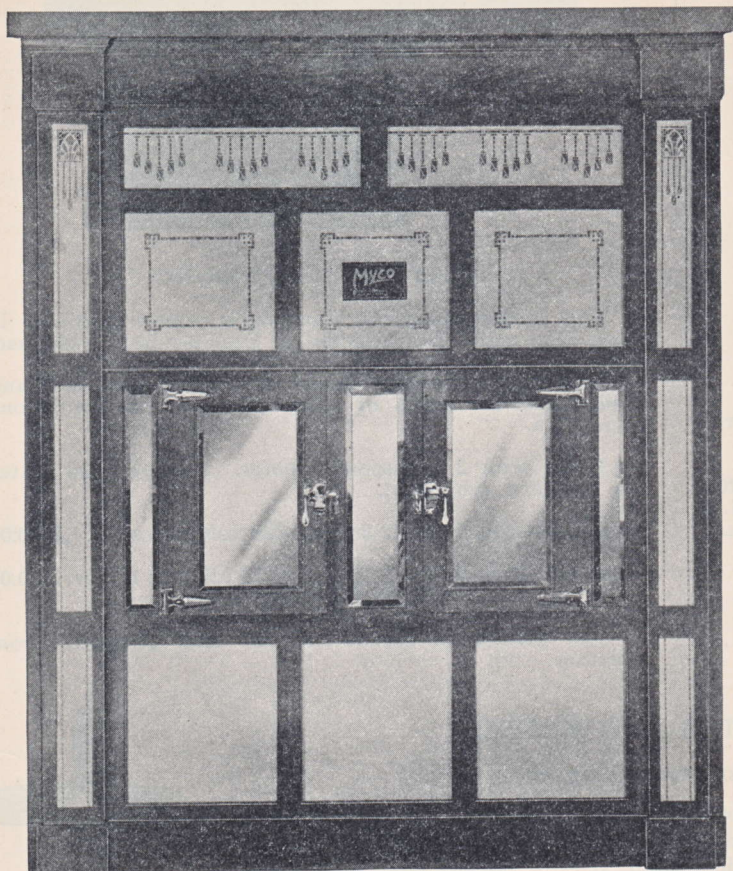
If you will purchase 1 dozen or more plates and knives at one time, we will give you 10% off these prices.
If you will buy six to ten pair at one time we will give you 5% off.

GRINDING PLATES AND KNIVES

We have installed a modern outfit to grind plates and knives and have an experienced man to do the work.

	Size 12	Size 22	Size 32	Size 52	Size 56	Size 66
Grinding per pair	\$0.30	\$0.35	\$0.40	\$1.00	\$1.25	\$2.00

MYCO MARKET COOLERS



Standard MYCO construction used in all of our coolers.

Walls, Floor and Top Section—Inside sheathing of B and Better 13/16 inch tongued and grooved lumber, two sheathings of extra heavy odorless, coated refrigerator paper, sheathing of pure cork board 3 inches thick, sealed with odorless mulsified asphalt, two sheathings of extra heavy odorless coated refrigerator paper, outside sheathing of 3/4 inch matched and beaded B and Better grade of lumber. Lumber in walls laid perpendicular.

Hardware—Extra heavy ball bearing entrance door hinges 26 1/2 inch strap. Heavy Seber patent automatic lock. If cooler has service windows, they are hung on cast bronze nickel plated ball bearing hinges and locked with automatic lock.

Gaskets—All MYCO Coolers are built in sections, and we put two strands of 5/8 inch gasket in channel where all sections come together, which is compressed to 1/4 of an inch with generous use of lag screws which makes the cooler air tight. This is a distinctive MYCO feature and saves our customers thousands of dollars every year.

Equipment—Two slatted shelves, two light meat rails with screw hooks. Four heavy duty meat bars, without hooks.

Finish—All interior walls and equipment, one coat orange shellac. Floors and inside door are varnished. All outside surface, except front has one coat good flat paint, light gray, if not otherwise ordered.

MYCO Coolers didn't **just** happen. Their high efficiency is the result of much research and careful study, coupled with many years of experience in which we have made a lot of them.

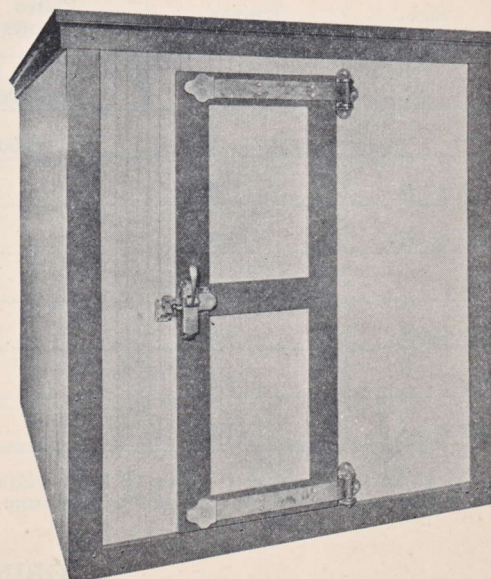
MYCO Coolers are made in our own workshop under our close supervision by skilled craftsmen who have pride in their product and are interested in the welfare of this business.

They are constructed along the most advanced lines of refrigerator construction and receive the endorsement of all refrigeration engineers.

MYCO Coolers are the outcome of a long established policy to build a high grade cooler and sell at a conservative price with the end in view that every cooler sale will lead to another.

Cooler shown left above we sold to Nicollet Food Market, 1727 Nicollet Ave., Minneapolis.

Ask them what they think of "MYCO" Coolers.

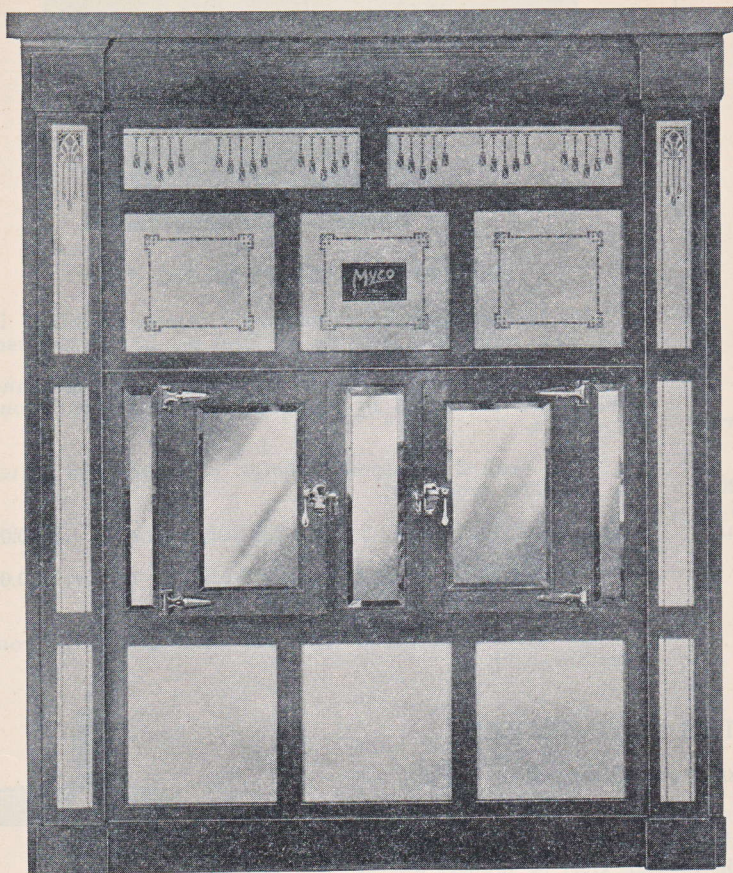


Storage Cooler

For Restaurant, Hotel, Grocery or small market.

Price upon application

MYCO MARKET COOLERS



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Hardware—Extra heavy ball bearing entrance door hinges 26 1/2 inch strap. Heavy Seber patent automatic lock. If cooler has service windows, they are hung on cast bronze nickel plated ball bearing hinges and locked with automatic lock.

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Equipment—Two slatted shelves, two light meat rails with screw hooks. Four heavy duty meat bars, without hooks.

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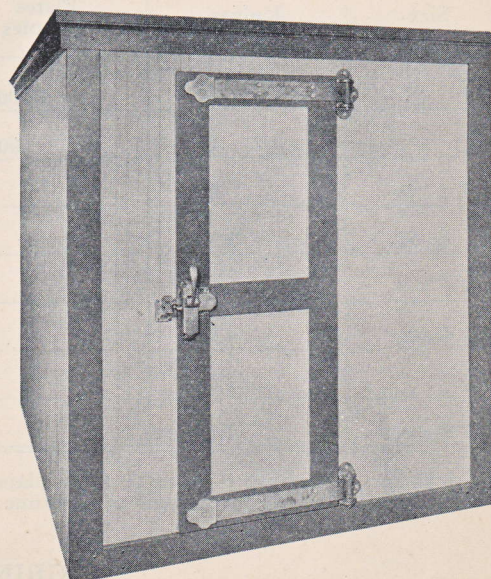
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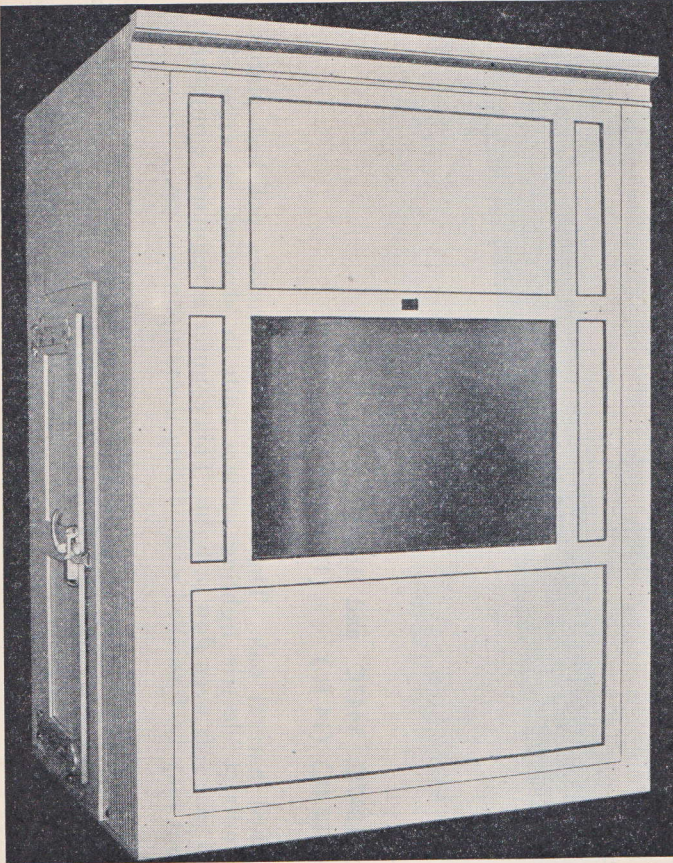
Storage Cooler

For Restaurant, Hotel, Grocery or small market.

Price upon application

No. 769 Myco Cooler

(Left)



Designed for small market.

DIMENSIONS. Outside, 82½ inches wide, 76 inches deep, 108 inches high. Inside, 72 inches wide, 65½ inches deep, 97½ inches high.

FRONT. Casings and panels, sanded, and painted two coats flat white and two coats high grade white enamel. All mouldings painted blue, green, black, red or any other color to match your store color scheme. Window glazed with three thicknesses of polished plate glass making two sealed dead air spaces.

WALLS and INSULATION. Standard Myco construction described on previous page.

EQUIPMENT. One pan for new Giant Model X5-140 Cross Fin Kelvinator coil, two slatted shelves, two light meat rails with screw hooks, and two heavy duty meat rails, without hooks, on back and end walls.

COOLING AGENCY. This cooler is particularly designed for Kelvinator Electric refrigeration, but may be cooled with Frigidaire or other types of mechanical refrigeration.

Carried in stock ready for quick delivery.

Price upon application.

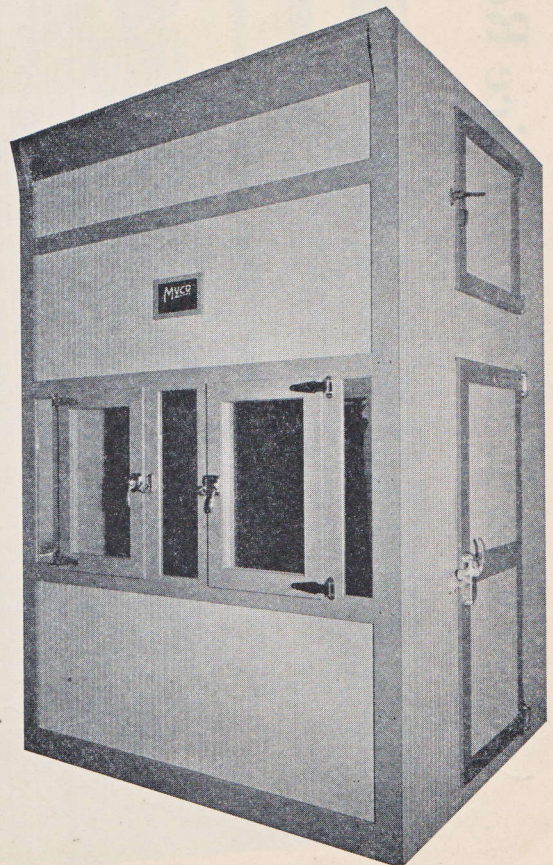
Myco Coolers

Are Most Economical

Meats are not only more universally used than any other perishable foods, but they cost more money and for that reason the cost of spoilage is necessarily high. Many merchants are using broken down obsolete and nearly worthless coolers that are costing them more every year, through spoilage and maintenance than the price of a high grade cooler. MYCO coolers require less refrigerant, absolutely stop decay and spoilage, and for that reason are **most economical**.

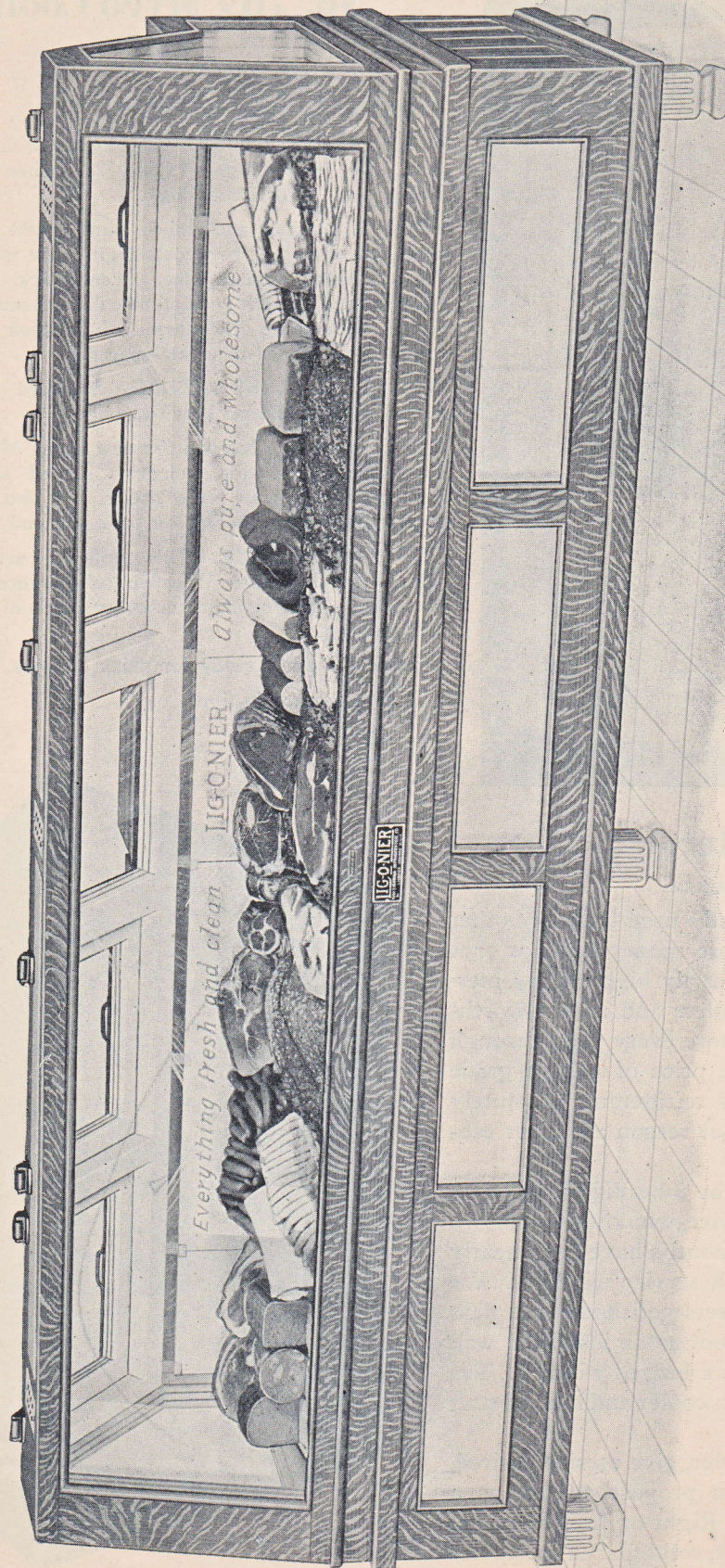
The trend of the times seems to be for solid glazed windows shown above as against service windows, as shown at right. Our sales for the last six months have been nearly ten solid glazed coolers to one with service windows. We glaze our solid windows with 3 sheets polished plate glass which makes it practically as efficient as an insulated wall and many times more efficient than a hinged window. The solid window gives better vision into cooler and much better display.

If you are in the market for a cooler, give us size desired, front, depth and height, what you propose to use as a cooling agency, whether you want Right or Left hand entrance, how you want the front built, solid glazed or service windows, whether you want to pay spot cash, or buy it on terms contract, and, if so, how many months you want to pay, and we will gladly submit a proposition to you.



No. 7610 Myco Cooler
For ice or coils
Price upon application

LIGONIER Service Refrigerator Counters



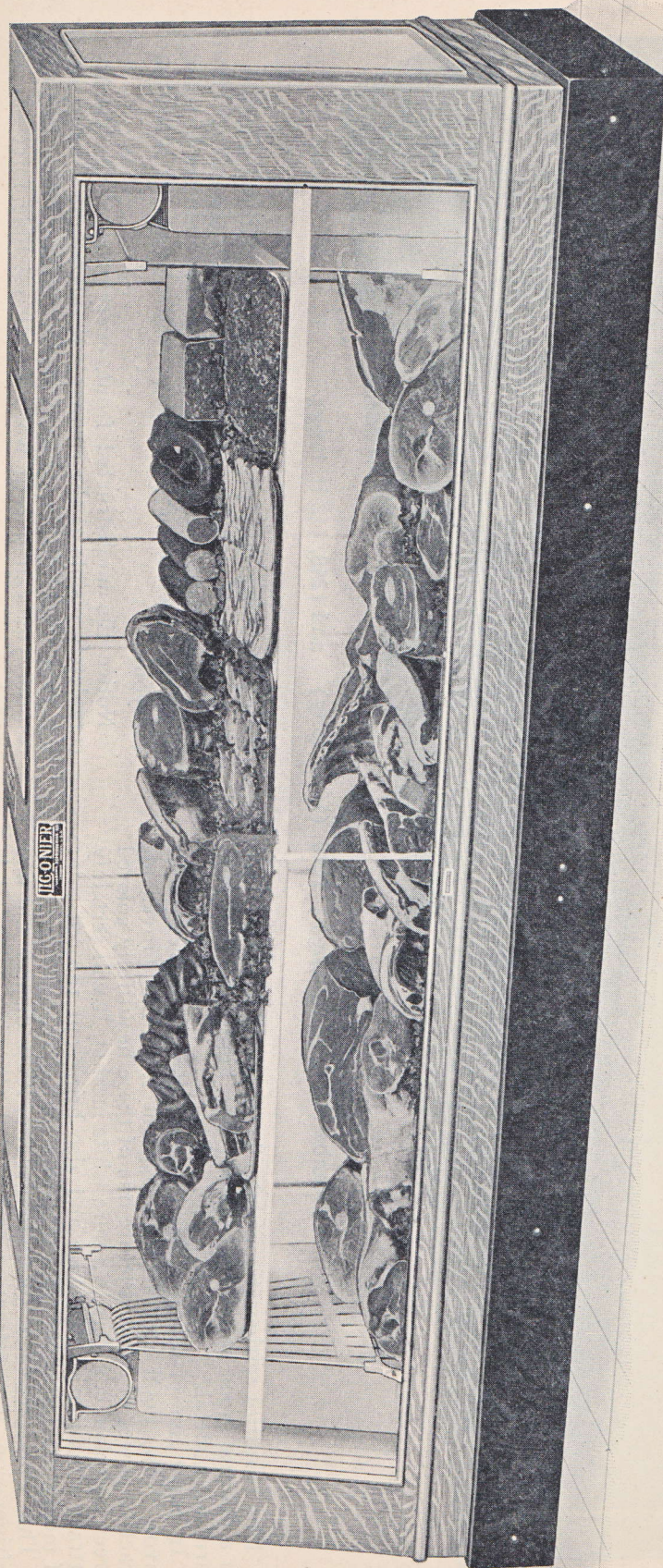
Numbers 647C, 847C, 1047C, 1247C, 1447C and 1647C
 (6 ft.) (8 ft.) (10 ft.) (12 ft.) (14 ft.) (16 ft.)

Cabinet work, front, top and two ends, quarter-sawn oak, finished natural oak. There are three thicknesses polished plate glass in front of food compartments forming two dead air spaces. Indirect electric lighting system built in showing no exposed wire, lamp or reflectors, completely illuminating the counter with a nice soft even flow of light. This counter is regularly equipped with lift doors, hand fitted overlapping type with airtight gaskets, but may be furnished with sliding doors upon request.

With the rapid advent of mechanical refrigeration there has been an ever increasing demand for a highly efficient service counter—one that would withstand and maintain lower temperatures. To meet that demand Ligonier Refrigerator Co. have developed counters of unusual efficiency. Counters that are not only pleasing in design, but practical and economical in operation and will give years of satisfactory service.

Catalog showing the full line, upon request.

LIG-O-NIER Full Vision Refrigerator Counters



Numbers 843C, 1043C, 1243C, 1443C, and 1643C
(8 ft.) (10 ft.) (12 ft.) (14 ft.) (16 ft.)

The full height coils in bunkers that are only 10 inches wide permit the maximum amount of shelf space without sacrificing in any way refrigerating efficiency.

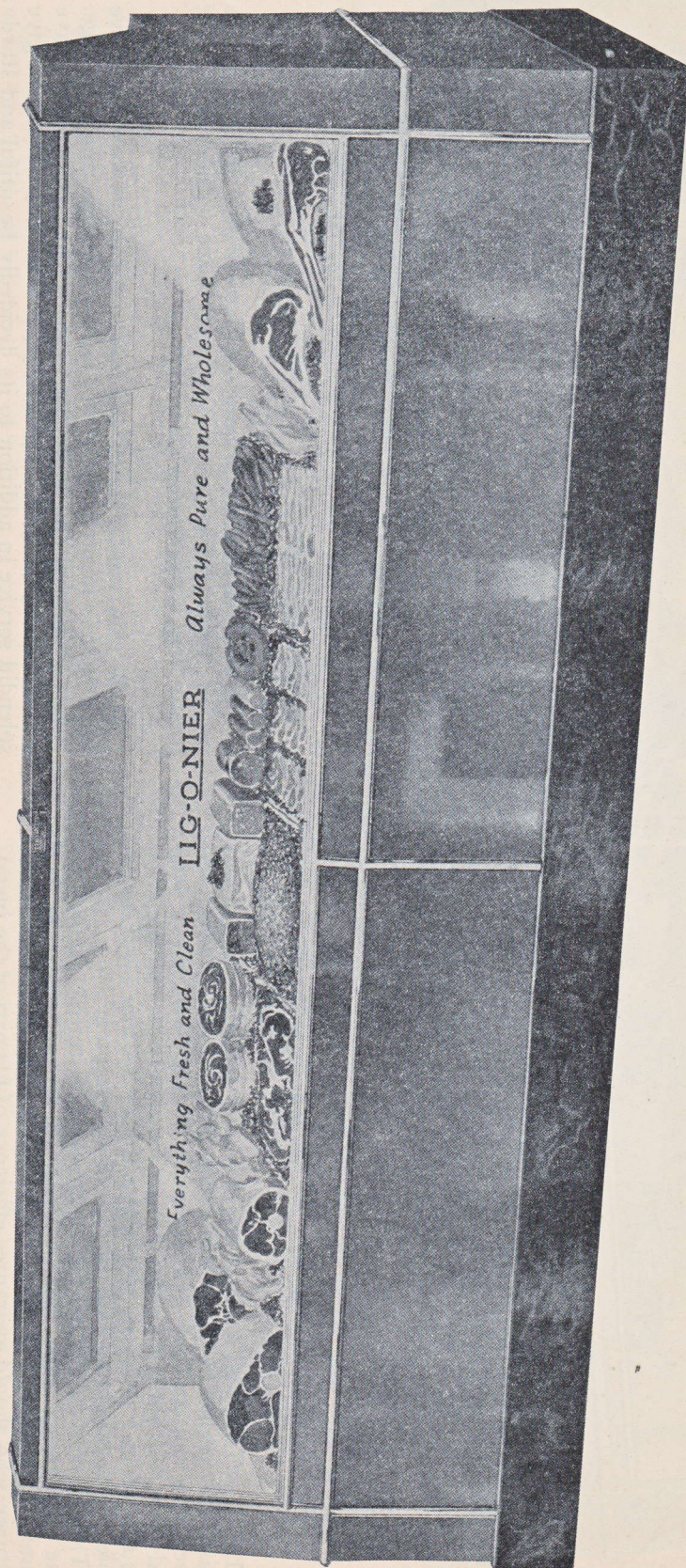
While this counter is new and contains many new and exclusive features it is in no sense of the word in an experimental stage. It has been tried and subjected to many rigid tests which have proven its high degree of efficiency. It is a fixture that will give splendid service in addition to its decidedly beautiful and sturdy appearance—a refrigerator counter that is bound to meet with universal favor.

LIG-O-NIER Full Vision Counters are beautiful in design and finish, thoroughly high grade in every way—the best that skilled mechanics can produce. This counter is only 32½ inches deep and takes much less floor space than counters with rear bunkers. Double service doors in rear make top or bottom shelf accessible with a minimum amount of cold air escaping.

This model counter is built for mechanical refrigeration only. The compressor and coils with fittings are not a part of the counter equipment but will be furnished by the machine manufacturer, who should guarantee efficiency of his part of the installation. We guarantee the counter to do its part with a machine of sufficient capacity, properly installed.

This is a wonderful counter for the display and preservation of perishable foods of every nature and is extremely practical in crowded stores because it takes less floor space. Ask for further particulars.

LIG-O-NIER Porcelain Clad Service Counters



Numbers 848, (8 ft. long) 1048, (10 ft. long) and 1248, (12 ft. long)

This beautiful refrigerator counter is furnished in white, blue or a delicate green porcelain, trimmed with highly polished non-tarnishing metal.

In every line of selling color is being used to attract public favor. Now, Food Stores can also profit from this proved attractive power of color. Picture one of these beautifully colored green porcelain counters in a pure white market. It will certainly attract attention in any store and also bring out the red color of meats, making them more tempting than ever.

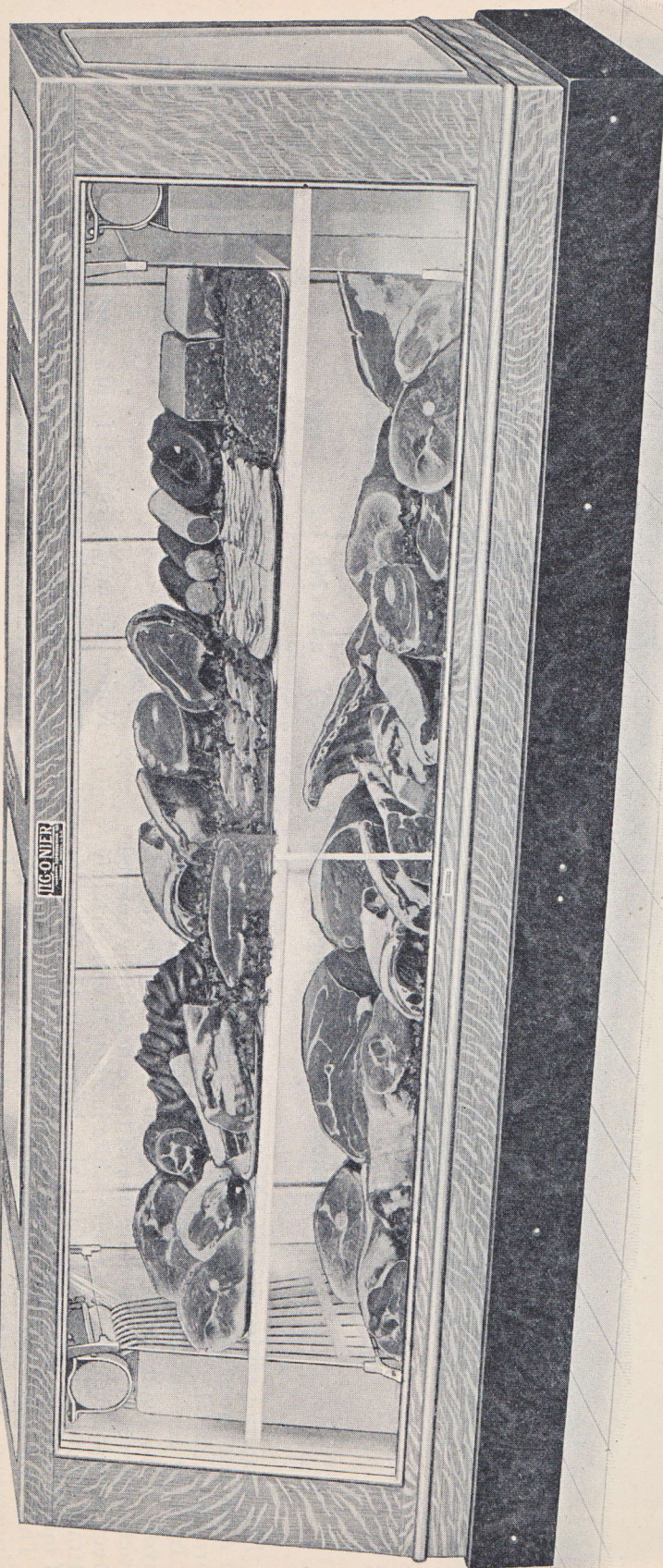
The "Porcelain Clad" offers longer life, 100% display and fine refrigeration, plus attractive beauty and gleaming color. It is

the outstanding sales producer of all time, without question the finest and most attractive refrigerator counter the market affords. Your store equipped with one of these fine counters in color, or in white porcelain if you prefer, will attract the attention of everyone.

Notice the unobstructed front, every part of the display is completely visible as the customer stands by the counter selecting your nicely displayed food stuffs. With a "Porcelain Clad" counter you can put to work that irresistible force—appetite appeal.

Full specifications as to height, width, cubic contents, manner of construction, prices, terms, etc, upon request. Read what Axel Gordhammer and Vic Hoaglund say of this Porcelain Clad Counter on pages 23 and 24.

LIG-O-NIER Full Vision Refrigerator Counters



Numbers 843C, 1043C, 1243C, 1443C, and 1643C
(8 ft.) (10 ft.) (12 ft.) (14 ft.) (16 ft.)

The full height coils in bunkers that are only 10 inches wide permit the maximum amount of shelf space without sacrificing in any way refrigerating efficiency.

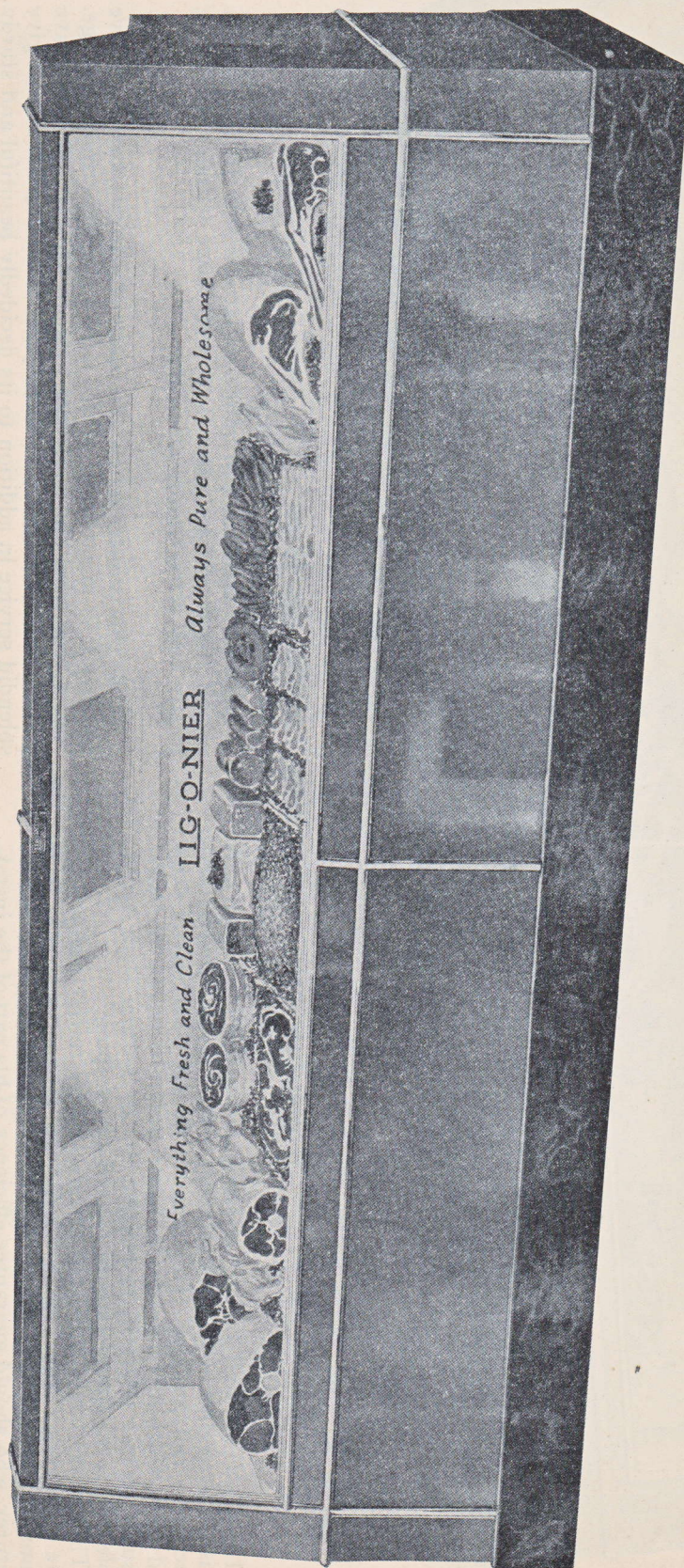
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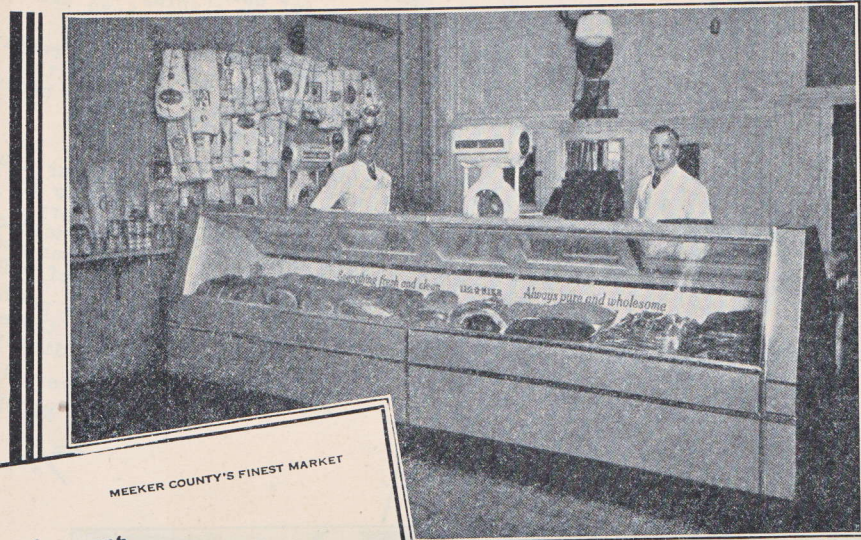
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"Our Green Porcelain Counter Makes Meat Look So Good"

AXEL A. GORDHAMMER



SERVICE
SANITATION
SATISFACTION

Gordhamer
MEAT MARKET
"THEY OUR MEATS THERE'S A DIFFERENCE"

TELEPHONE 11
LITCHFIELD, MINNESOTA

Gentlemen:

The results we have had with your Porcelain Clad Counter are very pleasing. We cannot speak too well of it.

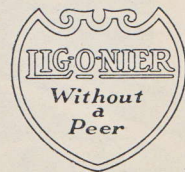
It does everything your salesman said it would. The Green Porcelain makes the counter and meats look so good that everybody remarks about how nice they are.

There is no better counter made. It is worth every cent you ask for it.

Yours very truly,

GORDHAMMER MEAT COMPANY

By Axel A. Gordhamer



What this Ligonier Porcelain Clad Refrigerator Counter did for Axel Gordhammer it will do for you. Note the positive statements: "It does everything your salesman said it would." "It makes meat look so good." "There is no better counter made." "It is worth every cent you ask for it."

"Your Lighting System is Perfect"

VIC HOAGLUND

ARVID PETERSON
VIC HOAGLUND
AL LOFGREN

NICOLLET FOOD MARKET
GROCERIES, VEGETABLES, FRUITS, CHOICE MEATS
1727-1729 NICOLLET AVENUE
MINNEAPOLIS

WE DELIVER

PHONE DYKEWAT 1857.

Gentlemen:

Prior to our opening we looked at every kind of refrigerated display counter offered in this section, then we chose two of your green porcelain clad counters.

On opening day the counters received more comments from our customers than anything else in our store, probably because they are so distinctively different. We knew then that we had chosen well.

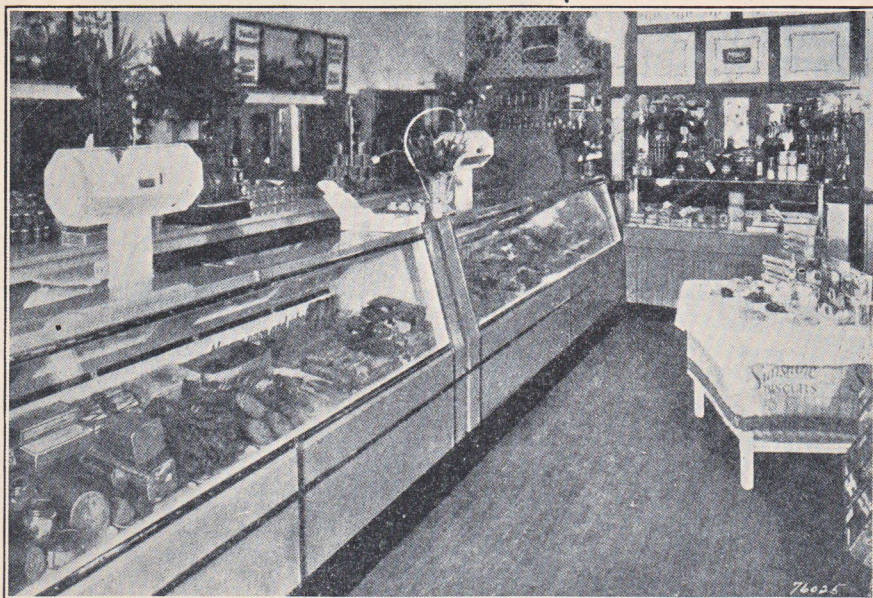
Now, after having used your counters for a year we are mighty glad to say that they have been very satisfactory. They are easy to work out of, easy to keep clean, make the best display, and keep our meats in perfect condition at a minimum of expense.

Your lighting system is perfect. If there is anything wrong with these counters in any way we have failed to discover it.

Yours very truly,

NICOLLET FOOD MARKET

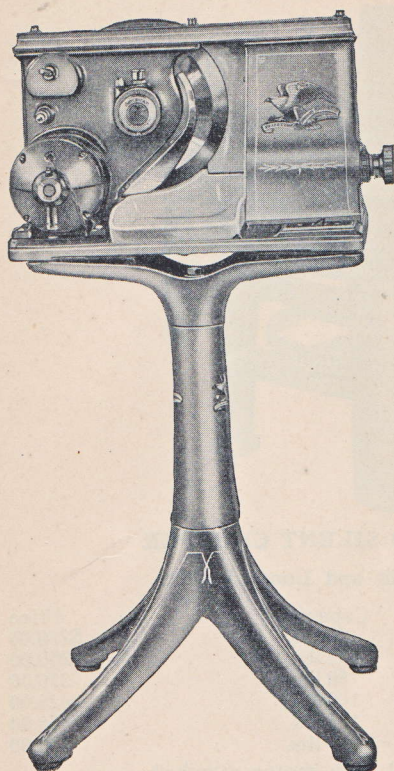
Vic Hoaglund



There is all kinds of evidence in above letter, that Ligonier Refrigerator Counters are superior to all others—

(Note the MYCO Cooler in rear of picture.)

The letters of Axel Gordhamer and Vic Hoaglund are very convincing and we have hundreds of equally strong testimonials from users of Ligonier Counters. Edwards market, Buffalo, claims 20 per cent increase in sales. E. V. Barney, Marion, Ind., claims \$1000.00 per month increase. O. L. Bourman, Salem, Mass., says "Many new customers say my new Ligonier Counters induced them to trade with me."



The Little American

Electric Slicer

Continuous Feed—No Clamping

Was put on the market in the summer of 1926, now less than four years old and over forty thousand have been sold.

This machine was designed after a thorough knowledge of the requirements of slicing machine users, gained by more than 25 years in manufacturing slicing machines.

The ten big features that have made this slicer such a wonderful success, are:

- | | |
|-------------------------|--------------------------|
| 1. Electric | 6. Has a continuous feed |
| 2. Noiseless | 7. No wasted end pieces |
| 3. Automatic Sharpeners | 8. Perfect slices only |
| 4. Safe and Sanitary | 9. Large capacity |
| 5. No clamping of foods | 10. De rinds bacon |

Price of slicer and pedestal as shown\$235.00

Price of slicer without pedestal..... 200.00

Catalogue giving full information will be sent upon request.

The American Chief

Slicing Machine—(Right)

is the latest creation of the American Slicing Machine Co. It possesses all the features of the "Little American", shown above, and has the following patented improvements.

Pivoted Carriage. Combines for the first time the advantages of V-type and flat carriages.

Single Rail Carriage Bearing. Lubricated by oil reservoir and wick. Eliminates binding. Insures easy operation at all times.

New Style Gauge Plate. Permits complete visibility of foods on both sides of the knife as they are being sliced. Maximum size of slice $\frac{7}{8}$ ".

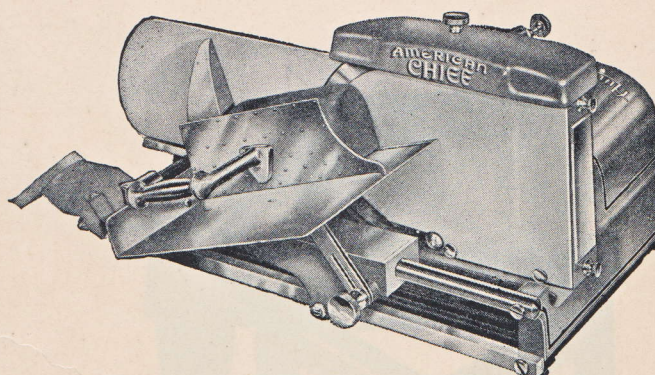
New Slice Support. Makes possible perfect slicing of soft or sloppy meats. On thick cuts it prevents end-pieces from slipping down between the gauge plate and carriage.

New Patented Knife. A one-piece hollow-ground double-groove knife—made of the finest steel known. Minimizes larding. Insures perfect slicing.

New Push-Pull Sharpeners. Operate with one hand. Predetermined pressure puts razor-like edge on knife in ten seconds.

Waste-Eliminating Pusher Plate. Made of aluminum. Light weight, easily handled. Permits slicing up of end-pieces and total elimination of waste. Will feed up piece of meat 8" long.

Completely Enclosed Motor. Won't dim lights. Won't stall. Gives more power.



Large Removable Meat Tray. Makes it easy to stack as you slice.

New Patented Knife Guards. On both sides of knife. Make the **Chief** the safest slicer ever designed.

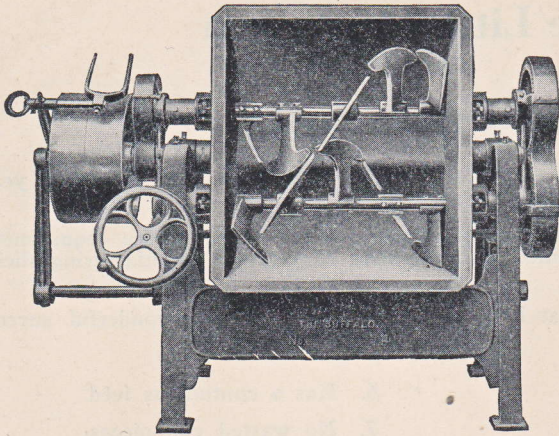
New Features for Sanitation. Vitreous enamel—rust-proof metal—Chromium plate—double-groove knife—inserted guard plate and patented bell deflector—stainless steel self-adjusting knife scraper—quickly removable guard plate and top cover (no tool necessary)—no corners for grease and crumbs to lodge—belt covered—motor covered—removable meat tray and hidden removable crumb tray—all make the **Chief** the most sanitary slicer ever designed.

Beautiful and Lustrous Fin'ish. Any color you please. Standard color Cardinal Red striped in gold and black. White vitreous porcelain enamel plates. Bright parts finished in the popular new chrome plate.

Price\$315.00

With Pedestal 350.00

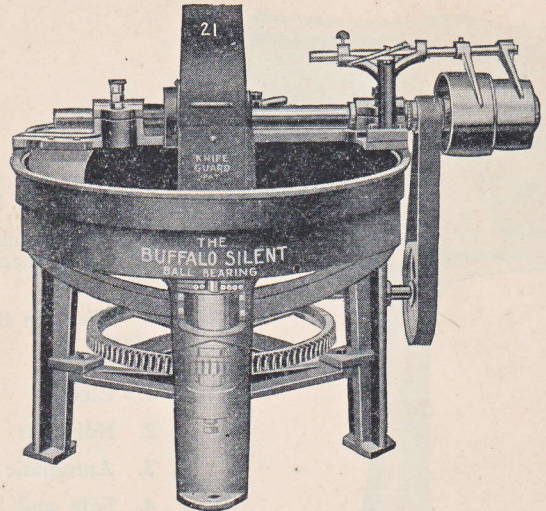
Catalogue upon request.

**BUFFALO MEAT MIXERS**

With Tight and Loose Pulleys

	Capacity	Price
No. 1	200 lbs.	\$185.25
No. 2	400 lbs.	280.25
No. 3	700 lbs.	490.50
No. 4	1000 lbs.	544.50

Prices F. O. B. Buffalo, N. Y.

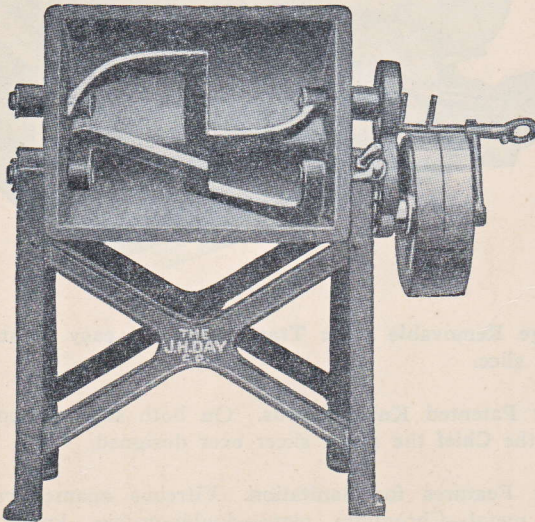
**BUFFALO SILENT CHOPPER**

With Tight and Loose Pulleys

	Capacity	Price
No. 21	20 lbs.	\$230.00
No. 23	35 lbs.	280.00
No. 27B	50 lbs.	310.00
No. 32B	100 lbs.	425.00
No. 38B	175 lbs.	565.00
No. 43B	250 lbs.	740.00

Can also be furnished with motor attached.

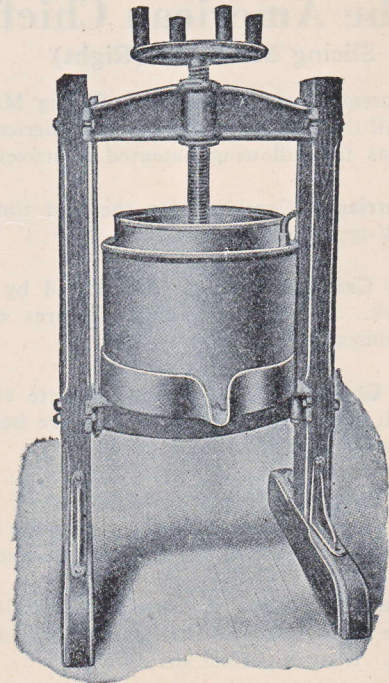
Prices, F. O. B. Buffalo, N. Y.

**THE DAY MIXER**

The Day mixer is extremely simple, but sturdy and durable.

Size	Capacity	Price
No. 0	45 lbs.	\$ 60.00
No. 1	100 lbs.	125.00
No. 2	200 lbs.	165.00
No. 3	300 lbs.	250.00
No. 4	420 lbs.	340.00
No. 5	600 lbs.	505.00

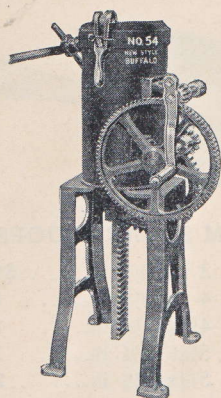
F. O. B. Factory—Cincinnati, Ohio

**LARD PRESSES**

Tinned steel strainer with pin. Plain screw, heavy wood frame. Not carried in stock.

Glockler	Size of Cylinder	Capacity Gallons	F. O. B. Pittsburgh
No. 1	12"	4½	\$23.10
No. 2	14"	8	31.50
No. 3	16"	15	52.40

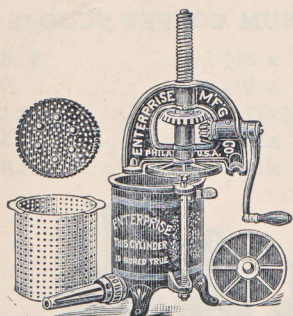
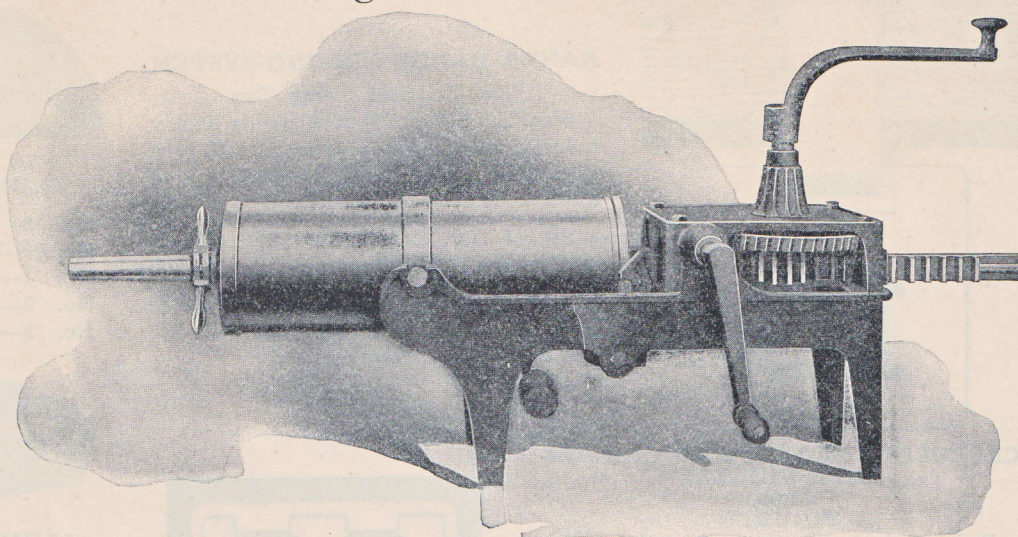
Donaldson,	No. 1 F. O. B. Michigan	\$17.00
Donaldson,	No. 2 F. O. B. Michigan	27.00
Donaldson,	No. 3 F. O. B. Michigan	40.00



BUFFALO STUFFER

No. 54. 54 lb. capacity.
F. O. B. Buffalo, N. Y.
..... \$125.00

Wagner Stuffer No. 1

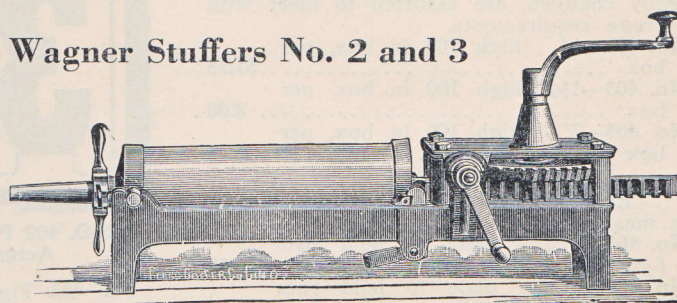


ENTERPRISE

Sausage stuffer, fruit
and lard press. (left)

No. 35—Japanned 8 in.
size. Each\$12.00

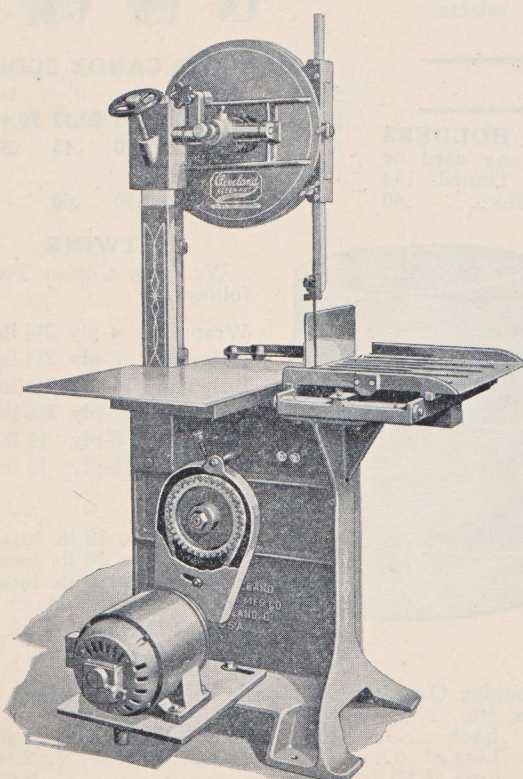
Wagner Stuffers No. 2 and 3



WAGNER STUFFERS

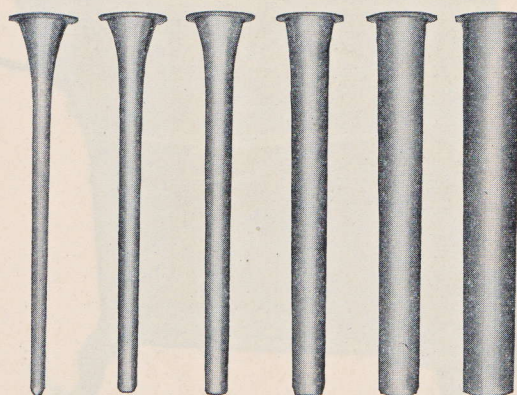
Carried in stock. Priced, F. O. B. Minneapolis.

No. 1.	38 lb. capacity, shipping wt. 190 lbs.....	\$42.00
No. 2.	18 lb. capacity, shipping wt. 120 lbs.....	25.00
No. 3.	12 lb. capacity, shipping wt. 70 lbs.....	20.00



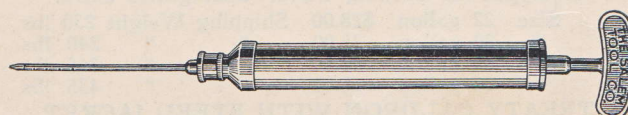
"THE BUTCHER'S ASSISTANT"

Electric Meat and Bone Saw. Circular giving complete information, prices and terms will be furnished upon request.



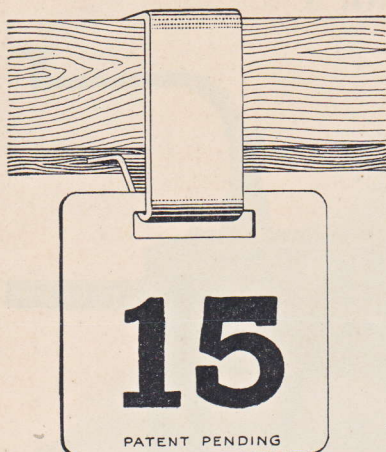
"EZYFLO" STUFFER TUBES

6 sizes, $\frac{1}{8}$, $\frac{3}{8}$, $\frac{1}{2}$, $\frac{3}{4}$, 1, $1\frac{1}{4}$ inch inside measurements.
Each\$1.20



BRINE GUN

Capacity, $\frac{1}{2}$ pint to stroke, exerts 35 pounds pressure to square inch. Each\$8.25



CELLULOID PLATES AND CHANGE-ABLE FIGURES

(right)
FIGURES

Red celluloid, they snap into the plates, easily changed, are assorted to meet with average requirements.

No. 401—1" high 100 in box, per box	\$1.75
No. 403—1½" high 100 in box, per box	2.00
No. 405—2" high 100 in box, per box	2.75

PLATES

Equipped with Tinned pins for sticking in meat.

No. 402—White plate to hold two figures, size 401—Box of 50 plates...	\$1.75
No. 404—White plate to hold two figures, size 403—Box of 50 plates...	\$2.00
No. 406—White plates to hold two figures, size 405—Box of 50 plates...	\$2.25

HANDY DANDY PRICING SYSTEM

The Celluloid Swing Tag

Standard Set of 100 Red Handy Dandy holders, fitting shelves ¾ inch to 7/8 inch thick, 150 assorted celluloid cards, 1c to \$1.00\$4.25

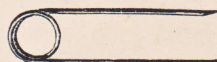
Set of 500 holders and 750 celluloid cards. Per set\$21.00

Holders to match the color scheme of your store in any color than red, 50c per 100 holders, extra.



NO. 402 PRICE TAG
Actual Size

No. 403 Figures and No. 404 Plates are the sizes nearly every one selects.



PRICE TAG HOLDERS

For holding any card or celluloid tag. Tinned. 144 in Box—per box.... .40



NO. 52 TREATY CALDRON AND FURNACE

Shipped—F. O. B., Ohio

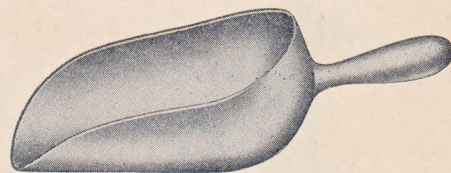
Equipped for burning wood. Coal grates extra.

Size	22 gallon	\$28.00	Shipping Weight	230 lbs.
"	30 gallon	35.00	"	240 lbs.
"	45 gallon	42.50	"	365 lbs.
"	60 gallon	53.00	"	435 lbs.

TREATY CALDRON WITH STEEL JACKET

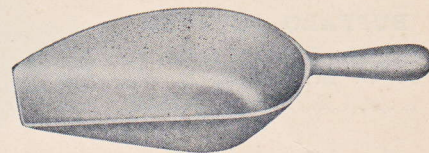
No grates. Must be used on Cement Floor.

18—gal.	\$12.50	47 gal.	\$20.00
26—"	14.50	64 "	25.00
36—"	17.50	75 "	27.75



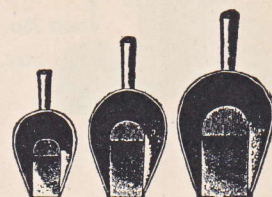
ALUMINUM SUGAR SCOOPS

No. 0—Size	3 x 8¼ in.	\$1.00
No. 01—Size	4 x 10¼ in.	1.30
No. 1—Size	4½ x 11¼ in.	1.50
No. 2—Size	5¼ x 12¼ in.	1.65
No. 3—Size	5¾ x 14¼ in.	2.25



ALUMINUM COFFEE SCOOPS

No. 1—3 x 8½ in.	\$.80
No. 2—4 x 9¼ in.	.95
No. 3—4½ x 11 in.	1.15
No. 4—5 x 12½ in.	1.50
No. 5—6 x 14 in.	1.80



SPICE AND CANDY SCOOPS

Style:	00	0	1	2
Plain tin	\$0.25	\$0.33	\$0.40	\$0.45
N. P. tin	.40	.45	.55	
Polished				
Brass	.50	.60		

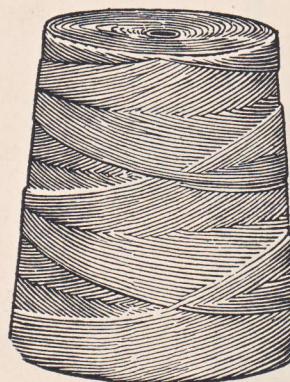
TWINE

We carry Cotton Twine as follows:

Wrapping	4-ply	2½ lb. cones
Bolonga	8-ply	2½ lb. cones
Bolonga	16-ply	2½ lb. cones
Bolonga	20-ply	2½ lb. cones
Bolonga	8-ply	½ lb. balls
Bolonga	16-ply	½ lb. balls

Prices—

In 5 to 10 lb. lots	\$0.42
In 10 to 20 lb. lots	.40
In 25 to 50 lb. lots	.38
In case lots about	
125 lbs.	.36



GONG BRUSHES

Genuine Ox fiber, well made. Best for cleaning kettles, sinks, etc.

Each	\$.40
Lots of 6	2.10
Lots of 12	3.60

SPICE MILLS

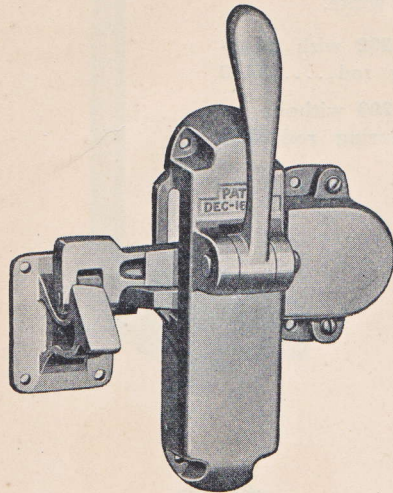
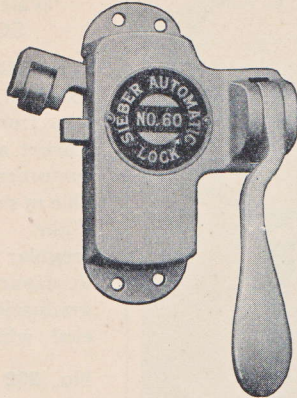
No. 100—1 lb. capacity glass hopper. Black japanned, fastens to wall. Each	\$1.75
No. 350—Enterprise. Counter type. 2 lb. capacity. Red enamel finish. Each	6.00

Refrigerator Hardware

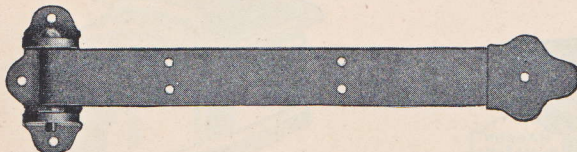
No. 60 Automatic Service door lock. Cast bronze nickle plated. Offset $1\frac{1}{8}$ in. 6 in. long, overall.

We use this lock on Myco cooler service doors—

Each \$4.30



No. 15 Automatic Entrance Door Lock—12 in. long. We put this lock on our Myco Cooler Entrance Doors— $1\frac{1}{8}$ in. offset. Each..\$10.00



No. 3 C. S.—Ball Bearing Hinges. Strap 3 in. wide, 28 in. long— $1\frac{1}{8}$ in. offset. This Hinge on all Myco Coolers. Per pair\$6.50

No. 2 C. S.—Same style, except no rosette, not ball bearing. Strap 2 in. x 16 in. Designed for ice doors on Coolers. Per pair..... 4.50

No. 95—Cooler Door Fastener. Malleable Iron. Japanned. Large, 12 in. lever (outside only), each..... 1.75
Medium, 9 in. lever..... 1.25

SERVICE DOOR LATCHES

No. 241—Heavy cast brass latches, N. P. lever type, no spring. 6 in. long, $\frac{5}{8}$ in. offset. Each.....\$1.00

No. 207—Heavy cast brass latches, N. P. 6 in. long, $\frac{5}{8}$ in. offset. Automatic. Each..... 1.35

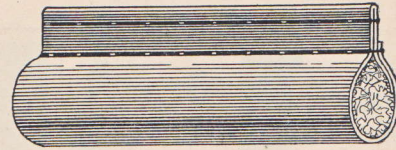
No. 146—Same as No. 207, only smaller. $4\frac{1}{2}$ in. overall. $7/16$ in. offset. Each..... .95

HINGES FOR SERVICE DOORS

No. 431—Cast brass N. P. to match No. 241 and No. 207 latches. $\frac{5}{8}$ in. overlap. Per pair.....\$0.95

No. 431—Latches, same as above except $7/16$ in. overlap. To match No. 146 latch. Per pair..... .95

When ordering Door Fasteners or Latches, be sure to specify whether you want "Right" or "Left" Hand. If you take the latch in **right hand**, and reach in with your left, or if you open the door with your **right hand** to enter the cooler, then order **RIGHT HAND** Latches or Fasteners. If it comes handy to open the doors with your left hand, order **LEFT HAND**.



RUBBER CUSHION GASKETS

For Refrigerator and Cold Storage Doors.

Carried in stock in three sizes.

No. 1—Large
8c ft.

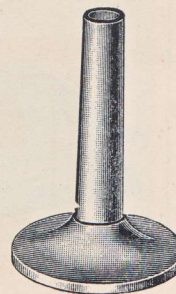
No. 2—Medium
7c ft.

No. 3—Small
6c ft.

POULTRY HOOKS

Hang-Rite Poultry Hooks are indispensable if you would make a good display of poultry—cost little—earn their cost 10 times each year. Packed 1 doz. in box.

Per box\$0.50



SAUSAGE STUFFER ATTACHMENTS

To fit a No. 12 Chopper.....\$0.85

To fit a No. 22 Chopper..... .95

Sectional Smoke House

Can be taken apart in sections, saves freight, and can be taken through a small opening and set up. A layer of fire-brick on bottom inside is necessary.

No. 2

Height7 feet
Width3 feet
Depth2 feet
Weight175 lbs.
Price\$27.75

No. 3

Height8 feet
Width3 feet
Depth2 feet
Weight200 lbs.
Price\$30.00

No. 4

Height8 feet
Width3 feet
Depth3 feet
Weight275 lbs.
Price\$31.50

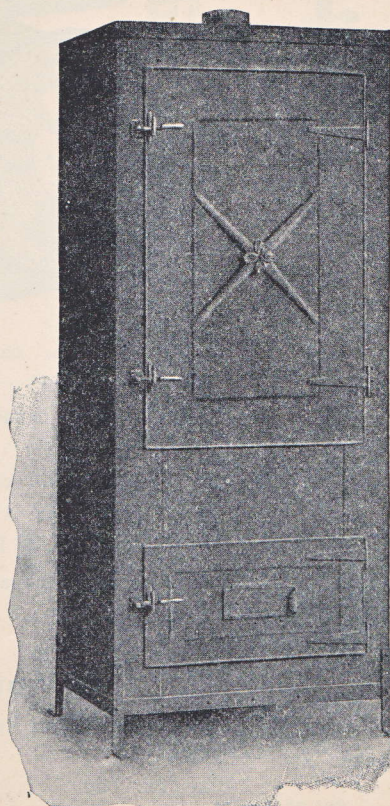
No. 5

Height8 feet
Width4 feet
Depth3 feet
Weight325 lbs.
Price\$39.00

(The height given above does not include feet).

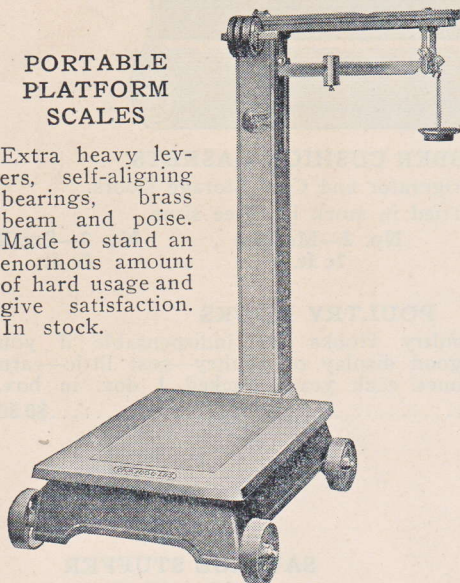
Prices on Smoke Houses are F. O. B. St. Paul, Minn.

Not carried in stock.

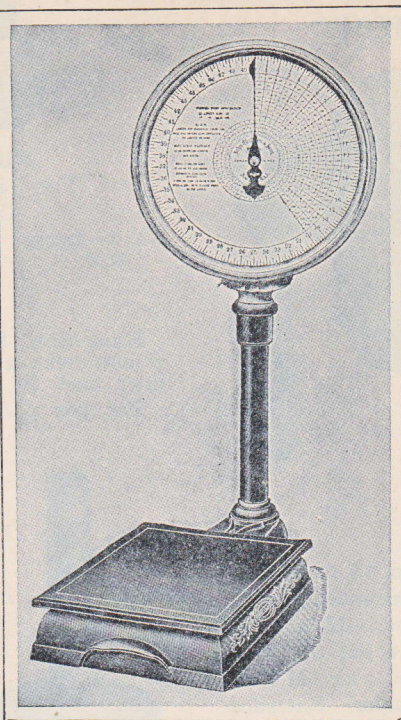


PORTABLE PLATFORM SCALES

Extra heavy levers, self-aligning bearings, brass beam and poise. Made to stand an enormous amount of hard usage and give satisfaction. In stock.



No. 601 600 lb. capacity.....\$17.50
No. 1001 1000 lb. capacity..... 20.00
Other sizes quoted by request.



PARCEL POST SCALES

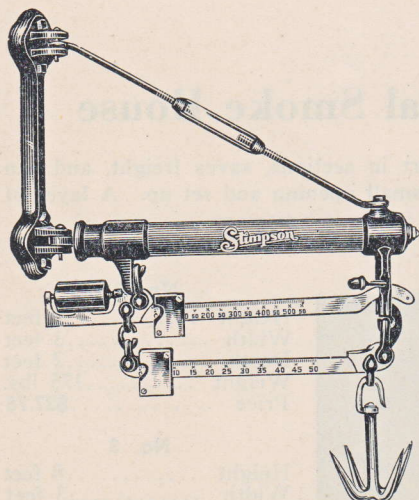
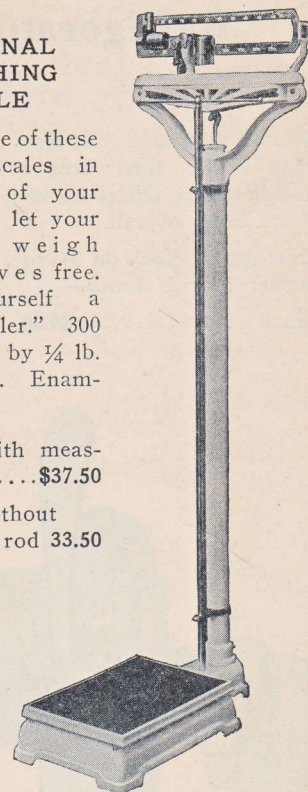
The U. S. Parcel Post Scale. 15" dial with sash and glass. 70 lb. capacity. All zones\$60.00

PERSONAL WEIGHING SCALE

Install one of these beautiful scales in the front of your market and let your customers weigh themselves free. Make yourself a "regular feller." 300 lb. capacity by $\frac{1}{4}$ lb. graduations. Enamelled white.

No. 202 with measuring rod.....\$37.50

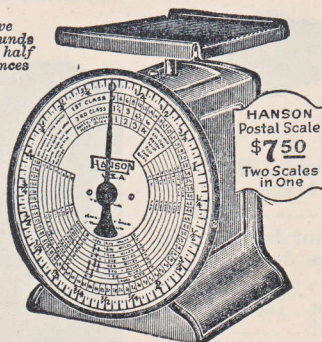
No. 200 without measuring rod 33.50



BUTCHERS' MEAT BEAMS

Brass Beams and sliding poises. Extreme length including hanger, 28 $\frac{1}{2}$ inches. 600 lb. capacity\$27.50

Five
pounds
by half
ounces

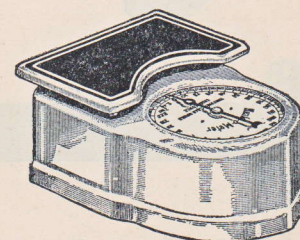


No. 1509— 5 lb. capacity, all zones\$7.50
No. 1508— 2 lb. capacity, air mail 8.50
No. 515—50 lb. capacity, all zones 9.00
General Checker, 20 lb. 5.00
Two zone, 50 lb. capacity..... 5.00

SAW DUST

Best quality, put up in new 2 bushel bags.

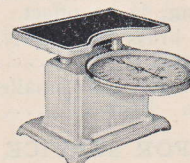
Pine, per bag.....\$0.85
Maple, per bag..... 1.00



HEALTH-O-METER Delux

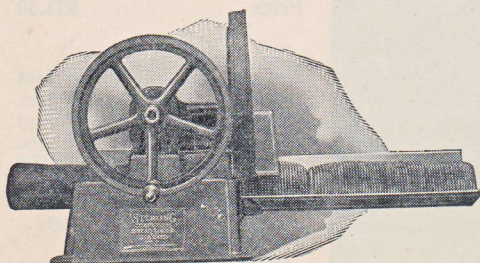
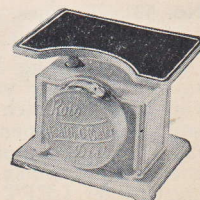
The latest creation in personal weighing scales, white or colors.

Enamelled\$14.85
Porcelain 17.50



ROTO-DIAL Health-O-Meter

Regular \$10.95
Special\$8.95



BREAD SLICER

Continuous feed, with stacker attachment.

Sterling No. 99\$85.00

Spices and Seasonings

MYCO BRAND SPICES are guaranteed to be **PURE** and unadulterated. They are packed in five, ten and twenty-five pound containers. We buy them frequently direct from the importers, thus insuring a nice fresh stock at all times.

Prices cannot be guaranteed for any length of time, as the spice market has a habit of fluctuating. We do however agree to give you the right price at all times, whether it be higher or lower than prices quoted here.



MYCO WHOLE SPICES

	5 lb. Lots	10 lb. Lots	25 lb. Lots
Allspice, per lb.....	\$0.42	\$0.40	\$0.38
Coriander, per lb.....	.22	.20	.18
Cumin Seed, per lb.....	.40	.38	.36
Mustard Seed, per lb.....	.20	.19	.18
Pepper, Black, per lb.....	.50	.48	.46
Pepper, White, per lb.....	.65	.63	.61
Sage, Leaf, per lb.....	.22	.20	.18

MYCO GROUND SPICES

Guaranteed Pure

	5 lb. Cans	10 lb. Cans	25 lb. Cans
Allspice, per lb.....	\$0.44	\$0.42	\$0.40
Cinnamon, per lb.....	.40	.38	.36
Cloves, per lb.....	.70	.68	.66
Coriander, per lb.....	.24	.22	.20
Mace, per lb.....	1.40	1.38	1.35
Marjoram, per lb.....	.55	.53	.50
Nutmeg, per lb.....	.75	.70	.65
Pepper, Black, per lb.....	.53	.51	.49
Pepper, Decordicated, per lb.....	.60	.58	.56
Pepper, White, per lb.....	.67	.65	.63
Paprika, per lb.....	.60	.58	.56
Sage, per lb.....	.24	.22	.20
Cardamon, per lb.....	2.00		

Ask for special prices on larger than 25 lb. lots of any kind of spices or seasonings.



MYCO SAUSAGE SEASONINGS

Are the Best. Try Them

	5 lb. Can	10 lb. Can	25 lb. Can
Pork Sausage Seasoning, per lb....	\$0.56	\$0.55	\$0.53
Bologna Sausage Seasoning, per lb..	.56	.55	.53
Frankfurter Sausage Seasoning, per lb.56	.55	.53
Liver Sausage Seasoning, per lb....	.56	.55	.53
Swedish Sausage Seasoning, per lb..	.56	.55	.53
Polish Sausage Seasoning, per lb....	.56	.55	.53
Hamburger Sausage Seasoning, per lb.56	.55	.53
Mince Meat Seasoning, per lb.....	.56	.55	.53

SALTPETER (Crystal)

In 5 to 10 lb. lots, per pound.....	\$0.16
In 20 to 30 lb. lots, per pound.....	.15
In drums, about 100 lbs. each, per pound.....	.13



F. L. P.

For pickling and curing hams, shoulders, bacon, tongues, corned beef, dry salted meats, pigs feet, and other meats to be worked into all kinds of smoked sausage, such as frankfurters, wieners, bologna, etc. Packed in 1 lb. packages.

1 to 10 lb. lots, per lb.....	\$0.25
15 lb. cases, per lb.....	.23
25 lb. cases, per lb.....	.21
50 lb. cases, per lb.....	.20



"A" and "B" SEASONINE

Harmless Dry Powder for lawfully Preserving, for a reasonable length of time, all kinds of Sausage Meat. It is easy to recognize the progressive Butcher who uses "Seasonine", by the excellent appearance of his products.

"A" is for Fresh Products, such as Pork Sausage, Liver Sausage, Head Cheese, Sausage Meat.

"B" is for Smoked Products, such as Bologna, Frankfurt, Ham-Bologna, Summer Sausage, Meat Loaves, etc. It does not change the tempting, natural red color. Packed in 1 lb. packages.

	Per lb.
1 to 10 lb. lots	\$0.27
25 lb. cases24

XXX PRESERVATIVE

Recommended for washing Refrigerators, Tools, Utensils, Containers, Tanks, Vats, Mixers and other machinery to keep them in a sanitary condition.

Unlawful to use in meats.

1 lb. Tin cans, per lb.....	\$1.00
5 lb. Tin cans, per lb.....	.70



B. HELLER & CO.**PRODUCTS****FREEZE-EM-PICKLE****For Curing Meat**

Freeze-Em-Pickle cures and preserves all kinds of Meats and Meat products. By our method of using Freeze-Em-Pickle, a Fine Mild Cure is produced, giving the meat an excellent flavor. The cure will be uniform and the meat will have a beautiful appetizing appearance.

Meat for sausage can be kept for six months or longer, with the use of Freeze-Em-Pickle, and the sausage meat so stored will make better sausage than can be made from fresh meat. It works equally as well for brine as for dry salting.

Package Prices

	Per Pound
1 to 10 pound lots.....	\$0.30
15-pound Trial case.....	.28
25-pound cases.....	.26
50-pound cases.....	.25
100-pound cases.....	.24½

"A" CONDIMENTINE

A condimental preservative for Pork Sausage, Liver Sausage, Head Cheese, Sausage Meats, etc. It does not alter the natural color of the meat.

Prices

	Per Pound
1 to 10-pound lots.....	\$0.32
15-pound Special Trial case.....	.30
¼ case, 25 1-pound cartons.....	.29
½ case, 50 1-pound cartons.....	.28
1 case, 100 1-pound cartons.....	.27
½ barrel, 200 pounds.....	.24
1 barrel, 400 pounds.....	.23

"B" CONDIMENTINE

A condimental preservative for Smoked Sausage, Bologna, Frankfurt, Ham-Bologna, Summer Sausage, Meat Loaves, etc.

Prices

	Per Pound
1 to 10-pound lots.....	\$0.32
15-pound Special Trial case.....	.30
¼ case, 25-pound cartons.....	.29
½ case, 50-pound cartons.....	.28
1 case, 100-pound cartons.....	.27
½ barrel, 200 pounds.....	.24
1 barrel, 400 pounds.....	.23

BULL-MEAT-BRAND FLOUR

A Sausage Binder and Meat Juice Absorbent
A Wholesome, Nutritious Sausage Improver



Bull-Meat-Brand Flour is our best quality sausage flour. It is especially prepared for high-grade sausages and meat products of all kinds. It is acknowledged by the best sausage makers to be the most satisfactory blender, binder, and absorbent they have been able to find. Being obtained from the glutinous constituents of selected grains, it is a superior product, as it not only binds perfectly, but also blends the meat juices so that the delicious flavor of the meat is preserved. By retaining the meat juices, etc. it enables the meat in which it is used to retain most of its weight during the cooking process. The sausage maker who desires to turn out the very finest kind of sausages, at an attractive profit, will find that Bull-Meat-Brand Flour stands in a superior class of its own.

Prices

	Per Pound
Less than 10 packages in 5-pound cartons...	\$0.10
1 case, 10 5-pound cartons.....	.09¾
1 case, 20 5-pound cartons.....	.09¾
1 drum, 125 pounds.....	.08
1 barrel, 300 pounds.....	.07



Zanzibar-Brand
GARLIC COMPOUND

This Garlic is a dry powder made from Fresh Garlic with Cereal added to absorb and hold the essential flavoring principle of the Garlic. This method of using Garlic permits the delicious flavoring properties to be easily and thoroughly mingled with the foods to be flavored. It is excellent for flavoring Bologna, Frankfurt Sausage, Corned Beef, Chili Sauce, etc.

Prices

	Per Pound
1-pound cans.....	\$0.70
5-pound cans.....	.65
10-pound cans.....	.64

All the above HELLER'S products are guaranteed to comply with the requirements of the United States Pure Food Laws.

ZANZIBAR-BRAND PREPARED SAUSAGE SEASONINGS

A Special Seasoning for Each Kind of Sausage, Sausage Meat, and Meat Loaf



Zanzibar-Brand Prepared Sausage Seasonings are as fine as can be produced, because they are made only of such spices as show by careful tests, their absolute purity and strength. They are finely ground, packed in sealed cans, and the user is assured of the highest quality, of absolute purity and unvarying full strength and aroma, year after year. They are carefully compounded according to formulas evolved out of the experience of generations of celebrated sausage specialists in the Heller family. They impart a delicious, zestful, appetizing seasoning with a pronounced pleasing aroma.

These seasonings are guaranteed to comply with National and State Pure Food Laws.

We carry in stock, Yankee-Style Pork Sausage Seasoning (with sage), German Pork Sausage Seasoning (without sage), Bologna, Frankfurter, Liver, Swedish, Polish and Hamburg Seasonings in ten pound factory sealed cans.

We can, and will be glad to get for you any of the eighteen other seasonings prepared by HELLER, in any size package.

PRICES PER POUND

10-lb. Cans	25-lb. Cans	50-lb. Cans	100-lb. Cans	150-lb. bbls.	300-lb. bbls.
\$0.55	\$0.53	\$0.52	\$0.51	\$0.49	\$0.47



WHITE KONSERVIRUNGS SALT

For Keeping Fresh Meats and Sausages

For salting and keeping in good condition Pork and Liver Sausage Meat, Head Cheese, etc., and for preserving fresh meats such as Veal, Mutton, Game, etc.

	Prices Per lb.
1 pound packages, 1 to 10 lb. lots	\$0.40
1 pound packages in 15 lb. cases	.38
1 pound packages in 25 lb. cases	.36
1 pound packages in 50 lb. cases	.35



RED KONSERVIRUNGS SALT

For Curing Meats and Trimmings

For curing Hams, Bacon, Tongues, Dried Beef, Pickled Pigs Feet, Head Cheese, Meats, etc., and for salting Bologna and Frankfurt Sausage Meat.

PRICES

Same as White Konservirungs Salt.



HELLER'S LARD & TALLOW PURIFIER

This Lard and Tallow Purifier is excellent for purifying and improving Lard and Tallow.

	Prices Per lb.
1 pound packages, 1 to 10 lb. lots	\$0.40
15—1 lb. cases	.38
25—1 lb. cases	.36
50—1 lb. cases	.35½

FREEZE-EM A Purifying Agent

Freeze-Em is a most excellent purifier for cleaning Ice Boxes, Meat Blocks, Meat Hooks, Pails, Tubs, and all kinds of butchers' and sausage makers tools and utensils. For this purpose a tablespoonful of Freeze-Em is used in a half pail of hot water.

	Prices Per lb.
Single 1-lb can, per pound	\$1.00
½ dozen 1-lb. cans, per pound	.85
Single 5-lb. cans, per pound	.75
½ dozen 5-lb. cans, per pound	.65
1 dozen 5-lb. cans, per pound	.63



ASEPTIFUME

Aseptifume is used for purifying the Air and Destroying Obnoxious Odors in Hide Rooms, Rendering Rooms, Slaughter Houses, and other places. Using Aseptifume will put food-storage places in a better and more wholesome condition.

5 pound cans, per pound.....\$0.85

HOG-SCALD.

Hog-Scald softens the scalding water and aids in removing the hair: It also helps to remove the dirt and cleanse the skin of the hog. Hog-Scald is a time and money saver. Its cost is so little compared with the advantages obtained that every one slaughtering hogs should use it.

10 pound cans, per pound.....\$0.28



DEODORINE

The Deodorizer That Leaves No Smell

A powerful and effective Deodorizing agent for use in all places where a deodorant is desired which does not give off any odor but quickly destroys the odor with which it comes in contact.

1 pound cans, per pound.....\$1.25

\$1000.00 GUARANTEED RAT-AND-MOUSE KILLER

No method is as simple, effective and satisfactory as poisoning with \$1000.00 Guaranteed Rat and Mouse Killer.

1 pound can, per can.....\$1.25



\$1000.00 GUARANTEED ROACH KILLER

Is absolutely guaranteed to Kill Roaches and Water Bugs, when properly applied.

It is prepared so that the Roaches will like it, which insures their eating it.

7 ounce cans, per can.....\$0.65

1 pound cans, per can1.25

\$1000.00 GUARANTEED FLY KILLER

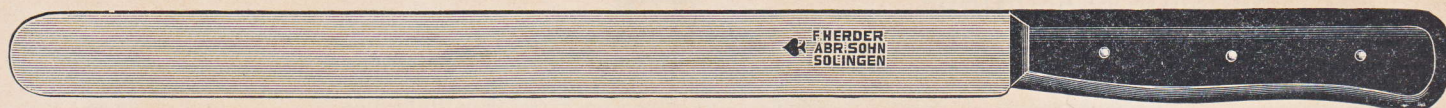
Destroys Flies, Gnats and Mosquitoes

1 Gallon Cans, per gallon \$3.00



Fog Mist Air Sprayer for applying \$1000.00 Guaranteed Fly Killer. Each.....\$0.75

KITCHEN CUTLERY For Restaurants and Hotels



Roast Beef Slicers

		10 inch	12 inch	14 inch
No. 208	F. Herder (made in Germany), very highest quality, will out wear three or four ordinary knives—Cocobola handle, polished blade 1½ inches wide, ground and honed.			\$4.00
No. 209	F. Herder, same quality as No. 208. Black handle polished blade 1 inch wide, ground and honed	\$2.00	\$2.50	
No. 966	Clause, made by Clause Shear Co., Black handle, 6 rivets, polished blade 1¼ inch wide			3.00
No. 64C	Foster Bros., good quality, Cocobola handle, 3 large brass rivets, polished blade 1¼ inches wide	1.50	1.75	2.25



SABATIER'S, Commonly Called French Knives

	8 inches	10 inches	11 inches	12 inches	14 inches
No. 412	Herder, Forged Bolster, Full Tang, Black handle				
No. 1344	Made in France, Forged Bolster, Full Tang	\$2.25	\$3.00	\$3.50	\$4.50
No. 541	Foster Bros., Forged Bolster, Full Tang	2.00	2.75	3.50	
No. 3191	Universal Ring Bolster, Rivet Tang	1.50	2.00	3.00	



KITCHEN KNIVES

No. 450	Herder, Slicer 8" each	\$1.50
No. 512	Foster, Carver 7½" each	.50
No. 512	Foster, Carver 9" each	.75
No. 512	Foster, Stainless Carver 9" each	1.10
No. 912CS	Foster, Stainless Carver 7½" each	.90
No. 912CS	Foster, Stainless Individual Steak 6" each	.60
NO. 912CS	Foster, Stainless Individual Steak 6" 6 for	3.30
No. 912CS	Foster, Stainless Individual Steak 6" 12 for	6.00
No. 1	Burns Bread Knife 9½" each	.90
No. 3	Burns Bread Knife 7½" each	.65



FOSTER PALETTE KNIVES

Cocobola Handle

8 inch blade, 1¼ in. wide, flexible	\$1.10
10 inch blade, 1½ in. wide, flexible	1.75
12 inch blade, 1¾ in. wide, flexible	2.75



PARING KNIFE—3" Blade

Assorted shapes, Colored handles, Stainless. Each	\$.015
One dozen in box, per box	1.40



COOK'S FORKS

No. 50B	Beech handle, length of blade 7"	\$1.25
No. 51B	Beech handle, length of blade 9"	1.60
No. 819	Herder Black handle, length of blade 7"	1.25
No. 819	Herder Black handle, length of blade 9"	1.60
No. 46C	Cocobola handle, length of blade 5¾"	.60



GRAPE FRUIT KNIFE

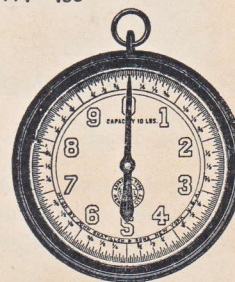
Stainless steel, 3½" blade. Each	\$0.30
One dozen in box, per box	2.80



No. 800—BUTCHER KNIFE—Beech handle

Surprisingly good for the money.

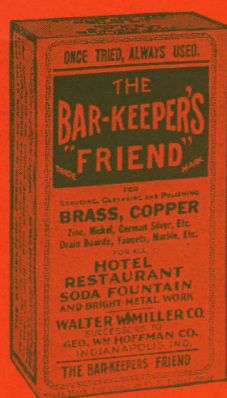
800B—6 in.	\$0.30	800B—9 in.	\$0.70
800B—7 in.	.40	800B—10 in.	.85
800B—8 in.	.55		



KITCHEN SCALE

Pan is porcelain and can easily be detached or folded out of the way when scale is not in use—capacity 20 lbs. by ounces.

No. 0344	N. P. Sash and glass over dial	\$5.00
No. 344	Without glass over dial	4.50

**BAR KEEPERS FRIEND**

Established in 1883
For nearly 50 years this polish has not been excelled.
Put up in 14 oz. packages.
Small lots pkg.\$0.25
Doz. lots doz. 2.40
3 Dozen cans, Per Doz. 2.25

**OZO**

An unusual strong washing powder, that cuts grease. Best for cleaning all utensils used in

handling food products, also for washing tops of work tables, marble, inside of ice boxes, racks, metal fixtures, tools and machinery.

Large pkgs. Each\$0.25

**SOLVENT No. 11**

This preparation is positively guaranteed to remove road tar from automobile bodies without destroying or impairing the finish of car. It is almost unbelievable how quickly it will dissolve and remove tar and road filth.

The manufacturers have posted \$1,000.00 as guarantee.

½ pint cans, per can\$1.00

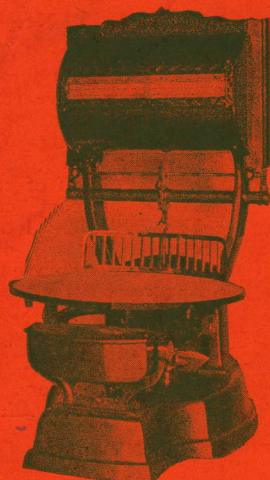
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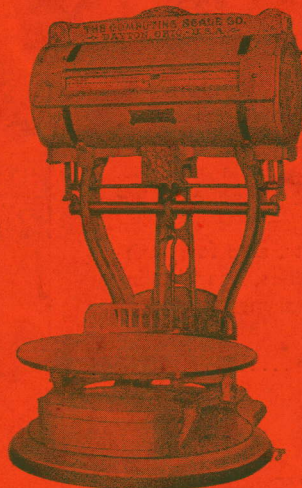
REPAIRING & REBUILDING

We rebuild and repair all makes and styles of scales, meat slicers, meat choppers and electric coffee mills. Work is done by expert mechanics and the price will be right Satisfaction Guaranteed.

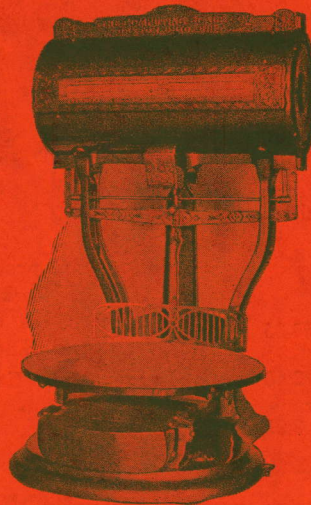
We handle every necessary article of equipment for Grocers and Butchers and we shall be glad to have you ask us for special catalogues regarding equipment not shown here, or more information regarding any equipment which is briefly described in this catalogue.



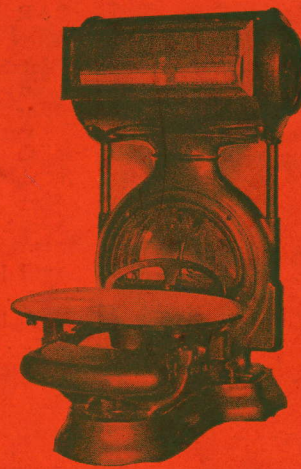
DAYTON Style No. 63



DAYTON Style No. 133



DAYTON Style No. 144



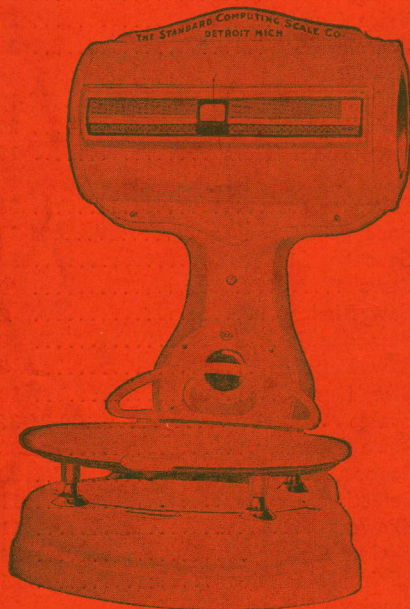
TOLEDO Style No. 383

Second Hand Equipment

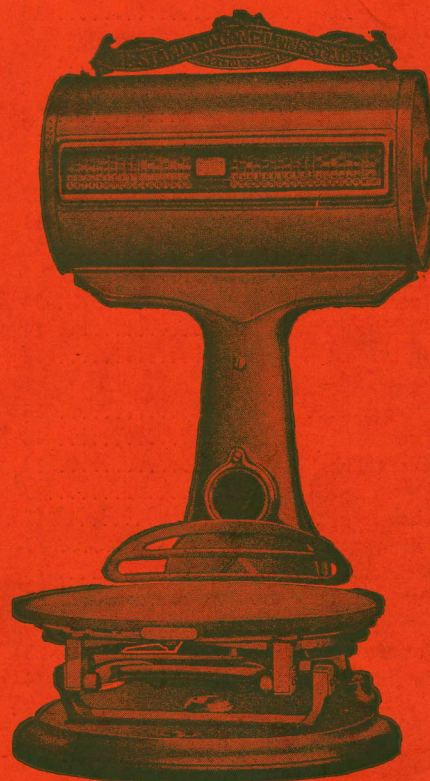
It is impossible to give an accurate description of used, rebuilt and second-hand equipment in a catalogue as our stock is continually changing.

We always have a stock of used computing scales, meat slicing machines and meat choppers which we offer at bargain prices. We frequently have used coolers, counters, Buffalo Silent Cutters and other used equipment and if you persist on having second-hand equipment of this kind we may be able to furnish it.

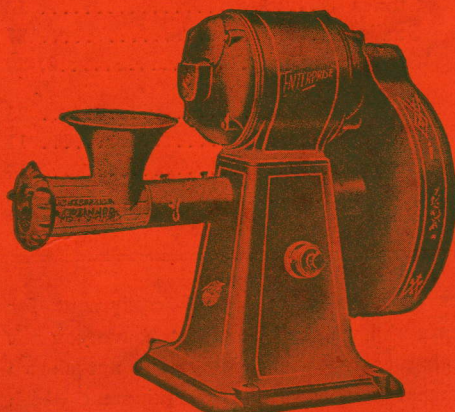
We show a few illustrations of used fixtures on this page with correct name or number. These will serve a double purpose. They will help us to describe similar equipment we may have to sell and it will also assist you in describing equipment you may want to trade us as part payment on new scales, slicers or choppers.



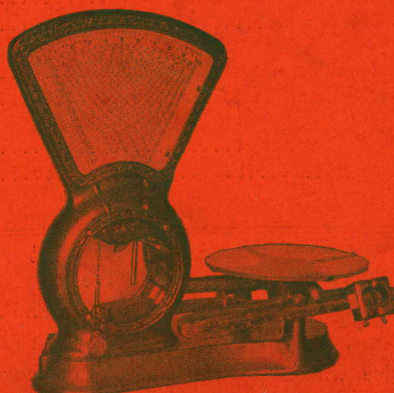
STANDARD
Style No. 7111



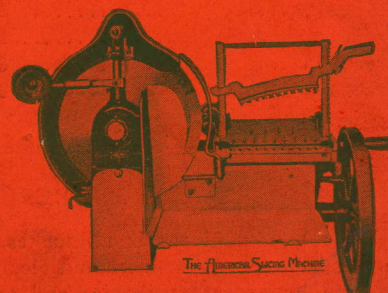
STANDARD
Style No. 111



ENTERPRISE Chopper



ANDERSON Fan



AMERICAN SLICER
Model N.